



New Year's Eve Dinner

\$76 Two Course Meal • \$86 Three Course Meal • \$96 Four Course Meal

SNACKS

(Choose One)

TUNA POKE STACK

Ponzu, Scallion, Almond, Sesame Oil, Crispy Wonton, Wasabi Aioli

COCONUT SHRIMP

Lemon Pepper Honey, Arugula, Scallion

STUFFED MUSHROOMS

Spinach, Artichoke, Garlic, Shallot, Cheddar Cheese, Mornay Sauce

CRISPY TUSCAN MEATBALLS

Panko Crusted, Marinara, Parmesan Cheese

ENTRÉES

(Choose One)

GRILLED FILET OSCAR

Twin Filets, Roasted Fingerling Potato, Jumbo Lump Crab, Asparagus, Béarnaise

🍷 *Willamette Valley Pinot Noir Whole Cluster \$15*

SURF & TURF

Braised Short Rib, Seared Scallop, Smashed Potato, Truffle Cream Sauce, Parmesan Broccolini

🍷 *Justin Cabernet Sauvignon \$19.75*

FIVE-SPICE CRUSTED SALMON

Chili Crisp Fried Rice, Sesame Green Bean, Ponzu, Sweet Chili

🍷 *Dr. Frank Semi-Dry Riesling \$15.5*

BAKED STUFFED HADDOCK

Shrimp, Scallop & Crab Stuffing, Artichoke, Corn, Béarnaise, Garlic Smashed Potato

🍷 *Santa Margherita Pinot Grigio \$16.5*

TRUFFLED MUSHROOM GNOCCHI

Shallot, Garlic, Cremini, Shiitake, Garlic Cream, Shaved Parmesan Cheese, Truffle Oil, Fines Herbes

🍷 *Sonoma-Cutrer Chardonnay \$19*

CRISPY DUCK CONFIT

Wild Rice Pilaf, Cranberry, Glazed Carrot, Cherry-Balsamic Sauce

🍷 *Elouan Pinot Noir \$15*

SOUPS & SALADS

(Choose One)

SHRIMP BISQUE

Creamy Bisque, Grilled Shrimp, Fines Herbes

FIVE ONION GRATINÉE

Caramelized Onion, Thyme, Sherry, Swiss Cheese, Provolone, Brioche Crouton

TRADITIONAL CAESAR SALAD

Romaine Heart, Shaved Parmesan Cheese, Grilled Sourdough

WINTER CITRUS SALAD

Arugula, Orange, Grapefruit, Fennel, Cucumber, Goat Cheese, Pistachio, Pomegranate Vinaigrette

DESSERTS

(Choose One)

SUGAR COOKIE CUPCAKE

Vanilla Cupcake, White Chocolate Crunch Filling, Vanilla Buttercream, Mini Sugar Cookie

🍷 *Bad Santa Martini \$14.75*

TRIPLE BERRY CHEESECAKE

Graham Cracker Crust, Raspberry Sauce, Whipped Cream, Sugared Cranberry

🍷 *Inniskillin Vidal Icewine \$22*

PEANUT BUTTER CHOCOLATE CARAMEL CAKE

GIF Chocolate Cake, Peanut Butter Mousse, Chocolate Sauce, Sweet and Salty Peanut, Caramel Sauce

🍷 *Warre's Warrior Port, Portugal \$9.5*

SPECIAL THANKS TO ALL OF OUR LOCAL SOURCES:

- DONABEDIAN BROTHERS PRODUCE, Salem, NH
- NORTH COUNTRY SMOKEHOUSE, Claremont, NH
- PINELAND FARMS, New Gloucester, ME
- WINDSWEPT MAPLES FARM, Loudon, NH
- ROBIE FARM, Piermont, NH
- VERMONT FARMSTEAD CHEESE CO., South Woodstock, VT
- NORTH COAST SEAFOODS, Boston, MA
- FANTINI BREAD COMPANY, Haverhill MA

Allergy Information:

Your safety is of the utmost importance to us. Please be aware that our made-from-scratch recipes involve shared cooking and preparation areas, including but not limited to common fryer oil. The possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be free of common food allergens. We can provide the most current ingredient information from our food suppliers with proper notice. Note that their stated absence of allergens within these items are not inclusive of every ingredient and may leave out trace elements.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

🍷 *Suggested Wine and Beverage Pairings*

