



New Year Eve

Tuesday, December 31, 2013

Amuse Bouche

***Arctic Char Tartar**

Grapefruit, Crème Fraîche, Pumpernickel Toast

First Course – Choice of

***Pan Seared George Bank Scallops**

Kumquat Marmalades, Sea Urchin Broth, Salmon Roe

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#### **Candied Roasted Butternut Squash Soup en Croute**

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***Pan Seared Foie Gras**

Petite Mache, Fig Onion Marmalade

~~ Intermezzo ~~

Honey Champagne Sorbet

Entrée – Choice of

***Duet of Roasted Strip Bass and Grilled Atlantic Smoked Salmon,**

Truffle Cauliflower Pure, Champagne Tarragon Veloute,

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#### **\*Grilled Filet Mignon**

Veal Cheek Red Beet Ravioli, Chive Parsnip Pomme Mousseline, Madeira Jus

### **Dessert**

#### **Salted Caramel Pot de Crème**

Soft Molasses Cookie

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White Chocolate Bourbon Bread Pudding

Eggnog Ice Cream

\$75.00 per person

\$105.00 with wine pairings

Gratuity and tax not included

Before placing your order, please inform your server if a person in your party has a food allergy.

*These items contain raw ingredients and are prepared to order

*Massachusetts Food Code requires disclosure that the consumption of raw or undercooked meat, fish or egg products may increase your risk of foodborne illness