

# *New Year's Eve Dinner*

A five course complete dinner with a complimentary glass of sparkling wine,  
hors d'oeuvres, choice of appetizer, salad, choice of entree  
& seasonal dessert sampler  
\$85 per person

## HORS D'OEUVRE

Curried Yellowfin Tuna & Caviar Tart

Boursin Crostini *with duck prosciutto & red wine gastrique*

Polenta Cake *with apple butter, goat cheese & rosemary*

## APPETIZERS (CHOOSE ONE)

Creamy Butternut Squash Soup *Pepita, sesame & rosemary*

Jumbo Lump Crab & Cauliflower Bisque *Chive & brown butter croutons*

Shrimp Cocktail *Cocktail sauce & lemon*

Beef Carpaccio *Fresno pepper, caramelized onion, thyme & crispy shallots*

Curried Cauliflower *Spiced yogurt, rosemary & hazelnuts*

## SALAD

Arugula, Frisee & Watercress *Chevre, candied walnuts & honey mustard dressing*

## ENTREES (CHOOSE ONE)

Lobster Papardelle *Baby kale, lobster cream sauce & garlic bread crumb*

Crab & Shrimp Cakes *Chilled salad of Yukon potatoes, watercress, green beans & tomato vinaigrette, roasted garlic tartar sauce*

Parisian Gnocchi *Roast delicata squash, sweet potato, parsnip, broccolini & brown butter sauce, V*

Crispy Duck Confit *Smoked sausage, white beans, rich duck broth & black truffle*

Seared Halibut *Mushroom risotto, romanesco & red wine butter sauce*

Braised Short Rib *Brown butter polenta, grilled caulilini, braising jus & citrus gremolata*

Grilled 6 oz Top Sirloin & 4 oz Lobster Tail *Yukon potatoes, grilled broccoli rabe & black truffle bearnaise, GF, +\$10*

## SEASONAL DESSERT SAMPLER, *with* COFFEE OR HOT TEA

Confetti White Chocolate Cheesecake *Graham cracker crust*

Raspberry Mousse *Chocolate cup*

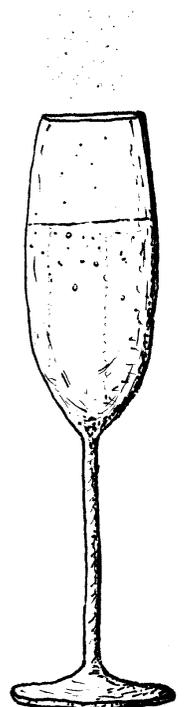
Olive Oil Cake *Pistachio buttercream*

Dark Chocolate Cremeux *Espresso crumble*

**Menu subject to changes**

V - Vegetarian GF - Please tell your server if you need this dish prepared gluten free

Many of our dishes have nuts or raw ingredients that some people may be sensitive to.  
Alert your server to any serious allergies. 20% gratuity will be added to parties of 6 or more.



## SEASONAL COCKTAILS

Pecan Brown Butter Old Fashioned  
*Bourbon, pecan brown butter simple, maple syrup, chocolate bitters* 15

Autumn Vodka Smash  
*Vodka, apple cider, lemon juice, maple syrup, muddled fresh pear & basil* 14

Nojito [ZERO PROOF]  
*Mint, lime, simple syrup & club* 9

## WINE

### **White**

Riesling 'Good Karma', Red Tail Ridge  
(Finger Lakes, NY, 2024) 13

Pinot Grigio, Ca' Del Sarto  
(Friuli, Italy, 2023) 10

Sauvignon Blanc, Massey Dacta  
(Marlborough, New Zealand, 2023) 14

Rosé, Domaine Saint Mitre  
(Provence, France, 2023) 11

Chardonnay, Phantom  
(Clarksburg, California, 2023) 14

Chardonnay, Canyon Oaks  
(California, 2023) 8

White Zinfandel, Canyon Oaks  
(California, 2023) 8

### DRAFT BEER

Free Will Scarecrow Wheat Ale (PA)  
*Spiced ale brewed with vanilla, allspice, nutmeg & cinnamon. ABV: 5%* 7

Tired Hands Alien Church Oat IPA (PA)  
*Notes of mandarin orange, floral lychee, peach push pop & musky guava. ABV: 7%* 9

Two Roads Holiday Ale (CT)  
*Biere de Noel, aromas of spice & dried fruits with a good caramel & toffee backbone. ABV: 7.5%* 9

Tröegs Dreamweaver Wheat Ale (PA)  
*Unfiltered & cloudy with yeast, it's slightly tart & downright refreshing with notes of black pepper & spicy clove. ABV: 4.8%* 6

Yuengling Lager (PA)  
*Rich amber color & medium-bodied flavor. ABV: 4.5%* 5

### FEATURED BOTTLES & CANS

Funk Chocolate Dreams Milk/Sweet Stout (PA)  
*Luscious from start to finish with creamy layers of vanilla & bittersweet chocolate ABV: 6.6% (16oz)* 9

1911 Honey Crisp Hard Cider 10  
Bell's Two Hearted Ale 6  
Corona 5  
Crabbie's Ginger Beer 7  
Dogfish Head 60 Mins IPA 6  
Free Will Techno IPA 9  
Forged Irish Stout 7  
Garage Beer Lime 6  
Goose Island Sofie Saison 8  
Heineken 5  
Hoegaarden 6

Krombacher Pils 5  
La Chouffe Strong Pale Ale 9  
New Belgium Fat Tire Ale 5  
Ommegang Belgian Amber 6  
Rogue Dead Guy Ale 7  
Sam Adams Boston Lager 5  
Stella Artois 5  
Sly Fox Helles Golden Lager 5  
Weiherstephaner Hefe Weiss 9  
Westmalle Dubbel 10  
Yards English IPA 5

Lemon Thyme Spritz  
*Farigoule thyme liqueur, white wine, club soda & lemon* 13

The Woodsman  
*Heaven Hill bourbon, Cointreau, Chambord, Angostura bitters* 16

Sunflower Notini [ZERO PROOF]  
*Orange juice, pineapple juice, almond syrup* 9

### **Red**

Cabernet Sauvignon, John Sloat  
(Alexander Valley, CA, 2023) 13

Shiraz, First Drop Mother's Milk  
(Barossa, Australia, 2021) 15

Blend (Saperavi), 8k Ancient Red  
(Kakheti, Georgia, N/V) 10

Pinot Noir, Ventana Vineyards  
(Monterey, CA, 2024) 12

Malbec, El Porvenir (Argentina, 2022) 12

Merlot, Canyon Oaks (California, 2023) 8

### **Sparkling**

Cava, Arte Latino (Spain, n/v) 8



Downeast Winter Blend Cider (MA)  
*Flavors of cinnamon, nutmeg & toasted oak. ABV: 6.5%* 8

Yards Trash Talk IPA (PA)  
*A tropical fruit aroma, smooth malt backbone, & just enough bitterness. ABV: 6.5%* 7

Goose Island IPA (IL)  
*Fruity aroma, set off by a dry malt middle & long hop finish. ABV: 5.9%* 7

Funk Citrus IPA (PA)  
*Bright & juicy, brewed with grapefruit, blood orange & loads of American hops. ABV: 6.9%* 8

Guinness Irish Stout (Ireland)  
*Smoothly balanced with bitter, sweet & roasted notes. ABV: 4.2%* 7

1911 Cranberry Cider (NY)  
*A unique blend of apples & cranberries strikes a balance of sweet & tart. ABV: 6.9% (16oz)* 10

Budweiser 4  
Miller High Life 4  
Michelob Ultra 4  
Miller Lite 4  
Spindrift Blood Orange Seltzer 5  
Best Day Brewing Hazy IPA NA 5  
Brooklyn Special Effects IPA NA 5  
Stella 0.0 NA 5  
S.Pellegrino Sparkling Water  
(16 oz) 5