

New Year's Eve Party 2021

9:30 seating, Live Music in the 2nd floor ballroom 10-12:30

\$169 pp includes valet, dinner, toasts, dancing & entertainment, non-alcoholic beverages, tax and gratuity. Alcoholic beverages additional

First Course

Complimentary Champagne and passed appetizers in The Ballrooms 9:30-10:00

Second Course

LOBSTER BISQUE

Tobiko Caviar Crème Fraîche

WHITNEY "MAPLE" SALAD

Assorted field greens, shredded carrots, heirloom tomatoes, candied walnuts, dried cranberries, Vermont maple vinaigrette

Third Course

SIGNATURE BEEF WELLINGTON

Whipped potato, grilled asparagus, cognac Cream

SEARED SEA BASS

Saffron-shrimp risotto with asparagus

SEAFOOD SAUTÉ

Shrimp, Diver Scallops, Maine Lobster with fresh herbs, chardonnay, sweet butter and toasted orzo pasta

SAFFRON-MUSHROOM RISOTTO

Morels, Chanterelles, enoki mushrooms, topped with truffle shavings

8OZ. CREEKSTONE FILET MIGNON

Braised cipollini onion, whipped potato, grilled asparagus, cognac Cream

*ADD-BUTTER POACHED LOBSTER TAIL \$24

Fourth Course

PASTRY CHEF ERIC'S 2021 CELEBRATION

~OR~

WILD BERRY SORBET, RASPBERRY PUREE

Final Course

Butler passed late night snacks in The Ballrooms from 11:30-midnight

Midnight Celebration Toast in Grand Ballroom

\$169 per person billed with reservation, cancellations and refunds available through 12/27. No refunds or credits available after 12/27.

Please silence cell phones and limit use to the Lobby and Front Porch

**Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order. ** Please alert your server of any food allergies or dietary restrictions*