

# NEW YEAR'S EVE DINNER & BASH

8:00 DINNER SEATING



## Served Tableside

Mt. Mansfield Breadworks  
Local Artisan Cheese  
Salumi | Preserves | Crackers

## Caesar Salad Station

Red & Green Baby Romaine | Focaccia Croutons  
Chipped Parm | Roasted Garlic Dressing

## Organic Field Greens Salad Station

Organic Field Greens | Maple Balsamic Dressing | Green  
Goddess Dressing | Assorted Toppings

## Arugula & Frisee Salad Station

Pomegranate | Candied Pepitas | Smoked Feta  
Champagne Vinaigrette

## Grown-Up Mac & Cheese Station

Cavatappi | Orecchiette  
VT Cheddar Sauce | Bayley Hazen Blue | Smoked Gouda  
Maine Lobster | Pulled Pork | Fried Chicken  
Winter Vegetables

## Bao Bun Station

Steamed Buns | Duck Breast | Roasted Pork Belly | Smoked Tofu  
Marinated Cucumbers | Pickled Carrots | Cilantro  
Hoisin Sauce | Spicy Aioli

## Sushi & Poke Station

Chef's Selection of Poke, Rolls, & Nigiri  
with Vegetarian Options  
Shoyu | Wasabi | Pickled Ginger

## Raw Bar Station

East Coast Oysters | IPA Poached Shrimp | Jonah Crab Claws  
CherryStone Clams | Fiery Cocktail Sauce | Maple Mignonette  
Whole Grain Dijonaise

## Carving Station

Steamship Beef Roast with Horseradish Cream and Au Poive  
Whole Roasted Fish with Herb Aioli  
Pomegranate-Glazed Northeast-Raised Lamb Leg with Mint  
Salsa Verde

## Kid's Corner

Beef, Chicken, & Turkey Slider Station  
Veggie & California Rolls  
Zany French Fries  
Mashed Butternut Squash  
Glazed Carrots  
Pasta & Sauce  
Fruit Bowl

## Selection of Mini Desserts



-Adults Dinner Only \$100 - Adults Dinner & Bash \$165

-Teens 12-20 \$75 - Children 11 and Under \$50-

*Does not include tax, or gratuity.*

*Adult dinner only includes wine with dinner, additional alcohol available for purchase during dinner.*