



2018 NEW YEAR'S EVE DINNER DANCE MENU

4 Course Prix Fixe Menu
Served From 8PM to 9:30PM
\$65 plus tax and gratuity

FIRST COURSE

Choice of:

Lobster Bisque

Claw and Knuckle Meat, Saffron

NHH Winter Salad

Local Greens, Winter Citruses, Toasted Hazelnuts, Chevre, Citrus Vinaigrette, Pomegranate Seeds

Squash & Beet Salad

Shaved NHH Garden Butternut Squash, Pickled Beets, Citrus, Vermont Creamery Chevre, Chili-Lime Vinaigrette

SECOND COURSE

Choice of:

Pan-Seared Lamb Lollipops

Cider Braised Red Cabbage, Creamy Polenta, Mint Yogurt Sauce

North Atlantic Pan-Seared Sea Scallops

Sweet Potato & Tamarind Purée, Maple Bacon Roasted Brussels Sprouts, Candied Pecan & Orange Gremolata

Oysters Rockefeller

Creamed Spinach, Garlicky Bread Crumbs

NHH Crab Cake

Small House Greens, Citrus Vinaigrette, Sriracha Aioli

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially have certain medical conditions.



THIRD COURSE

Choice of:

Mushroom Pasta

Malt Braised Assorted Mushrooms, Pan Roasted
Garden Delicata Squash, Hand Cut Pasta, VT Creamery Chevre, Rustic Butter & Garlic Sauce

North Atlantic Pan-Seared Sea Scallops

Sweet Potato & Tamarind Purée, Smoked & Spiced
Fingerling Potatoes, Maple & Bacon Roasted Brussel Sprouts, Candied Pecan & Orange Gremolata

Steamed Halibut Filet

Cinnamon, Rosemary & Hibiscus Steamed, Smoked and Pan Roasted Fingerlings
Orange, Radish Celeriac & Beet Slaw, Spiced Blood Orange & Juniper Broth

Grilled 9 Oz. Filet Mignon

Buttermilk Smashed Red Potatoes, Roasted Root Vegetables,
Choice of Demi-Glace or Mojo Verde

Pan-Seared Half Rack of Lamb

Cider Braised Red Cabbage, Creamy Polenta, Mint Yogurt Sauce

NHH Crab Cake Trio

Sweet Potato Puree, Small House Greens, Citrus Vinaigrette, Sriracha Aioli, Pomegranate Seeds

DESSERT

Choice of:

Chocolate Lava Cake, Raspberry Coulis and Vanilla Ice Cream

NY Style Pomegranate or Maple Pecan Cheesecake

Vanilla Crème Brûlée with Sweetened Blackberries

Pink Champagne Cake, Raspberry Coulis and Vanilla Ice Cream

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