



**2018 NEW YEAR'S EVE  
EARLY DINNER MENU  
5PM TO 7PM**

**Small Plates**

**Lobster Bisque 10/12**

Claw and Knuckle Meat, Saffron

**Squash Bisque 6/8**

NHH Garden Butternut Squash, Winter Spices

**NHH Winter Salad 8**

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

**Squash & Beet Salad 9**

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

**Pan-Seared Lamb Lollipops 16**

Cider Braised Red Cabbage, Creamy Polenta, Mint Yogurt Sauce

**North Atlantic Pan-Seared Sea Scallops 15**

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

**NHH Crab Cake 12**

Small House Greens, Citrus Vinaigrette, Sriracha Aioli

**Oysters Rockefeller Trio 10**

Creamed Spinach, Garlicky Bread Crumbs

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



## Large Plates

### **Mushroom Pasta 22**

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

### **Chicken Piccata 24**

Pan-Seared Misty Knoll Chicken Breast, Lemon-White Wine Sauce with Capers, Fingerling Potatoes, Green Beans, Artichoke Hearts

### **NHH Crab Cake Trio 27**

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

### **North Atlantic Pan-Seared Sea Scallops 26**

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

### **Steamed Halibut Filet 33**

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

### **Pan-Seared Half Rack of Lamb 28**

Cider Braised Red Cabbage, Creamy Polenta, Mint Yogurt Sauce

### **Grilled 9 Oz. Filet Mignon 33**

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

### **Slow-Roasted Prime Rib 28**

Buttermilk Smashed Potatoes, Roasted Root Vegetables, au jus, Horseradish Cream Sauce

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