

# Monet's Table Restaurant & Catering

## New Year's Eve Celebration Dinner 2020

*Date: Thursday, December 31st*

*Price: \$70 per person plus sales tax and gratuity Seating Times: 5-9*

*For reservations: Call restaurant only 860-875-7244*

### Hors d'oeuvres

Hot Spiced Winter Wine  
Smoked Salmon & Chive Mousse filled Crepe  
Apple Lavender Chutney and Herbed Cheese Canapé

### Appetizers (Choice of 1)

Chilled Shrimp Poached in Citrus & Bay Leaves with Tomato, Lemon, Caper Relish  
Lamb Meatballs with Pinenuts & Feta with a Tzatziki Sauce  
Grilled Eggplant Rolls with Smoked Mozzarella and Basil Ricotta over Tomato Ragout

### Salad with Fresh Baked Anadama Roll with Honey Butter

Baby Field Greens with Dried Cranberries, English Cucumber, Scallions,  
Roasted Radishes and Shaved White Chocolate in a Champagne Vinaigrette

### Main Entrees (Choice of 1)

Filet Mignon Monet ~ Tenderloin of Beef filled w/ Wilted Spinach and Vermont Cheddar  
And topped with Wild Mushroom Sherry Crème

Moroccan Spiced Shrimp Kabobs over Feta and Fresh Herbed Couscous

Pan Seared Breast of Duckling with an Apricot Rosemary Chutney

Grilled Salmon Filet with a Winter Pesto of Spinach, Sundried Tomatoes and Pecans

Half a Rack of Lamb Chops in a Peppermint Tea Au Jus

### Sweet Endings served with Coffee or Tea Split of Sparkling Wine to Toast in the New Year!

Assorted Desserts