New Year's Eve Celebration Dinner 2026

Date: *Thursday, December 31st*
Price: *$100 per person plus sales tax and gratuity* ***Seating Times:*** *4-8:30*
(2 hours dining time per table)

For reservations: Call restaurant only 860-875-7244

Featured Bottle of Wine: **Cabernet Franc** *Sharpe Hill Vineyard* ***$15*** *glass*
(A bold Bordeaux style Claret wine with a classic Cabernet bouquet) ***$55*** *Bottle*

Hors d' oeuvres
Seasonal Sangria or Mocktail
Smoked Salmon & Chive Mousse
Apple Lavender Chutney and Assorted Artisan Cheeses

Appetizers (Choice of 1)
(Additional Appetizer $15 each)
Chilled Shrimp Poached in Citrus & Bay Leaves with Tomato, Lemon, Caper Relish
Lamb Meatballs with Pinenuts & Feta with a Tzatziki Sauce
Grilled Eggplant Roll with Smoked Mozzarella and Basil Ricotta over Tomato Ragout
Savory Crab & Lobster Cake with a Lemon Hollandaise
Applewood Smoked Bacon Wrapped Sea Scallops

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

Butternut Squash & Sage Ravioli in a Lobster Chardonnay Crème topped with Grilled Shrimp

Pan Seared Breast of Duckling with an Apricot Rosemary Chutney

Maple Ginger Soy glazed Wild Caught Salmon Filet with Mango Avocado Salsa

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

Sweet Endings served with Coffee or Tea
Assorted Desserts