



New Year's Eve Dinner 2018

IN CELEBRATION OF OUR 24³rd YEAR

Three-Course Complete Dinner \$60 per person (exclusive of tax and gratuity)

STARTERS

New England Lobster Bisque crème fraîche and chives

Roasted Oysters with bacon and Parmesan crust

Duck Confit Risotto beech mushrooms, mascarpone, crisp leeks, truffle drizzle

Field Greens with Goat Cheese strawberries, pistachios, honey-lavender vinaigrette

MAIN COURSES

Pan Seared Atlantic Salmon

vegetable risotto, spinach, Meyer lemon emulsion, avocado mousse,
saffron beurre blanc

Roasted Long Island Duck

white sweet potato puree, Tuscan kale, blackberry-port wine reduction

Signature Roasted Prime Rib of Beef (12oz.)

roasted asparagus, baked potato, natural au jus, and horseradish sour cream

Grilled Filet of Beef

white truffle and gorgonzola stuffed fingerlings, spinach,
roasted asparagus, beech mushroom demi-glace

DESSERTS

Midnight Chocolate Torte

hazelnut anglaise, hazelnut crumble, crème Chantilly

Salted Caramel-White Chocolate Cheesecake

Griswold Inn Mud Pie

Oreo cookie crust filled with mocha ice cream, topped with almonds