New Year’s Eve Dinner 2021 - IN CELEBRATION OF OUR 246th YEAR
Three-Course Complete Dinner $69 per person (exclusive of tax and gratuity)
SEATINGS FROM 5-9 pm, 860.767.1776 for reservations.

STARTERS
Signature New England Clam Chowder
Roasted Oysters with bacon and parmesan crust
Duck Confit Risotto mascarpone, crisp leeks, truffle drizzle
Field Greens with Goat Cheese strawberries, pistachios, honey-lavender vinaigrette

MAIN COURSES
Pan Seared Sea Scallops
risotto, Meyer lemon emulsion, avocado mousse,
Five-Spiced Long Island Duck
ginger carrot purée, Brussel sprouts, shaved fennel, apple crudo
Grilled NY Strip Steak (14 oz)
white truffle whipped potato, haricot verts, gorgonzola fondue
Crispy Skin Salmon
farro, tomato ragout, grilled artichoke, spicy lemon-hummus

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