New Year's Eve Dinner 2022 - IN CELEBRATION OF OUR 247th YEAR
Three-Course Complete Dinner $75 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 cranberries, pistachios, honey-lavender vinaigrette

MAIN COURSES
Grilled Shrimp
saffron risotto, Meyer lemon-basil pesto, blistered grape tomato, pine nut crumble

Five-Spiced Long Island Duck Breast
ginger carrot purée, soy-glazed Brussel sprouts, shaved fennel, apple crudo

Blackened Eye of NY Strip Steak (10 oz)
white truffle potato croquettes, haricot verts, gorgonzola fondue

Faroe Island Salmon
farro, grape tomato, Tuscan kale, grilled artichoke, spicy-lemon hummus

Signature Roasted Prime Rib of Beef (12 oz)
horseradish sour cream, crispy fingerlings, garlic-butter haricot verts

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