THE GRISWOLD INN

HISTORIC DINING

New Year's Eve Dinner 2024 ~ IN CELEBRATION OF OUR 249th YEAR

Three-Course Complete Dinner $78 per person (exclusive of tax and gratuity)

STARTERS

Signature New England Clam Chowder

Roasted Oysters pancetta, shallots, white wine, buttered crumbs and lemon

Chicken Liver Paté pistachios, cabernet pickled onions, arugula, whole grain mustard

Golden Beet, Red Watercress Salad goat cheese, almonds, orange-honey vinaigrette

MAIN COURSES

Scallop and Lobster Stuffed Shrimp
lemon risotto with mascarpone, grilled asparagus, saffron cream

Rotissere-Roasted Cornish Game Hen
wild rice and sausage stuffing, apple-pecan relish, garlic butter haricot verts

Filet Mignon (8 oz)
potato dauphinoise, wild mushrooms, grilled asparagus, maitre d' butter, veal demi-glace

Faroe Island Salmon
lemon risotto with mascarpone, saffron cream sauce, spinach, grilled artichokes

Signature Roasted Prime Rib of Beef (12 oz)
potato dauphinoise, garlic-butter haricot verts, horseradish cream, beef au jus

DESSERTS

Chocolate Torte
almond crème anglaise, crème Chantilly

Salted Caramel-White Chocolate Cheesecake
chocolate ganache, crème Chantilly

Blood Orange Sorbet with Fresh Berries