

Happy New Year's Eve!

Rockefeller Room Gala Dinner December 31, 2019 ~ 6pm & 8:30pm

\$135⁺⁺ Per Person, Includes Admission to Gala Please Choose One of Each Course Menu Subject to Change

First Course

Maine Lobster Chowder Butter Poached Lobster, Marble Potatoes, Whiskey Chantilly

Wild Mushroom Bisque Roasted Corn & Leek Fritter, Roasted Mushrooms, Tarragon Pesto

Second Course

Baby Red Romaine Salad Truffled Farmer's Egg Custard, Shaved Clothbound Cheddar, Focaccia Croutons, Lemon Garlic Dressing

Seared Loin of Local Lamb Heirloom Squash, Roasted Cipollini Onion Relish, Red Wine Jus

Entrée Course

Beef Tenderloin Jardinière Crispy Carrot & Potato Pancakes, Asparagus Spears, Porcini Mushroom Sauce

Pan Roasted Sea Bass Jonah Crab Meat, French Beans, Kohlrabi & Aged Cheddar Pave, Mustard Butter Sauce

Seared Breast of Pheasant Chanterelle Mushrooms, Shallots, White Grapes, Risotto Cake, Champagne Sauce

Kelly Way Gardens Roasted Heirloom Squash – GF, V Winter Vegetable & White Bean Cassoulet

Desserts

New Year's Eve Desserts will be Served at the Gala Downstairs in the Ballroom