Midnight Masquerade

A Coastal New Year's Eve Gala

Wednesday, December 31st | 7:00 PM | $239 per person

Hand Passed Hors D'oeuvres

Shrimp & Grits,
Maple Bacon Jam

Escargot Vol-au-vent,
Tarragon Pernod Shallot Butter

Warm Raspberry Brie Phyllo

Beef Wellington, Horseradish Cream

Char siu Pork Steamed Wontons

Stationary Starters

New England Cheeses & Charcuterie
Crab & Artichoke Dip
Duck Liver Mousse Pate'
Niçoise Olives, Hummus, Crudité Shooters
Flat Breads, Crostini, Petite Pain Rolls

Raw Bar

Locally Harvested Shucked Clams & Oysters
Iced Shrimp Cocktail, Colossal
Snow Crab Claws
Lobster Salad Cups, Coquilles St. Jacques

First Course

Lobster Bisque

Sherry Crème Fraiche Drizzle, Chervil

Second Course

French Bistro Salad

Artisanal Greens, Sliced Potatoes, Heirloom Grape Tomatoes, Chevre
French Red Wine, Shallot & Dijon Vinaigrette

Entrees

Short Rib Beef Bourguignon

Dauphine Potatoes, Roasted Asparagus,
Pearl Onions

Wild Mushroom Cassoulet

Roasted Fingerling Potatoes,
Glazed Carrots, French Beans

Pan Seared Halibut Meuniere

French Lentil Rice Pilaf, Haricot Verts,
Lemon Caper Butter Sauce

Frenched Duxelle Foie Gras Stuffed Chicken

Lyonnaise Potatoes, Broccolini,
Cognac Chicken Jus

Lavish Display of Plattered Petit Pastries and Desserts