

**New Year's Eve Dinner**  
**December 31, 2023**

\$150<sup>++</sup> Per Person | \$40<sup>++</sup> Per Child 12 & Under  
*Menu Subject to Change*

**To Start**

**Parker House Rolls**  
Maple Butter, Sea Salt

**Amuse Bouche**  
Citrus Olive Crostinis, Local Goat Cheese,  
Fig Jam, Calabrian Honey, Lavender Honey

**Second**

*Please Select One*

**Sunnymede Farm Beef Tartare**  
Mushroom Conserva, Calabrian Chili Aioli,  
Gaufrette Potatoes, Burnt Citrus

**Vanilla White Port Poached Pear**  
Endives, Bayley Hazen Blue Cheese,  
Pecans, Red Wine Gastrique

**Duck Confit & Onion Tarte Tatin**  
Puff Pastry, White Pepper Foam, Frisée

**Chorizo Spiced Spanish Octopus**  
Romesco, Fennel, Castelvetrano Olives

**Tasty Bite**

**Mushroom Bisque**  
Chestnut Relish

**Third**

*Please Select One*

**Sunnymede Farm Beef Tenderloin**  
Pommes Purée, Pole Beans,  
Black Garlic Bordelaise

**Cavendish Quail**  
Andouille & Chestnut Cornbread Stuffing,  
Braised Chard, Poultry Jus

**Sumac Spiced Rack of Lamb**  
Chermoula Winter Squash,  
Freekeh, Brussels Sprouts, Lamb Jus

**Vegetarian Beet Wellington**  
Beets, Duxelles, Lentils,  
Creamed Spinach, Vegan Demi

**Seafood Gnocchi**  
Lobster Brodo, Halibut,  
Brown Butter Parisian Gnocchi,  
Bok Choy, Shimeji Mushrooms, Cipollini Onions

**Dessert Display in the Rockefeller Room**