

Tastings' New Year's Eve Bash

TUESDAY, DECEMBER 31ST 8PM

*\$125pp + tax & gratuity

Raw Bar with selection of east and west coast oysters, chilled shrimp, lobster medallions and claws champagne mignonette, bloody mary cocktail sauce, lemons

• HORS D'OEUVRES •

Crabcakes with kimchee remoulade and frisee

Lobster and ricotta ravioli with pernod foam, caviar

Cauliflower Soup Shooter with squid ink cracker

Scallion Pancakes with sea urchin custard and candied fennel

Terrine of Foie Gras, sumac chickpea crisp, cranberry compote, vanilla aspic

• STATIONARY HORS D'OEUVRES •

Assorted Local and Imported Craft cheeses

House made cooked and dry cured sausages, pates and terrines

Jams, honey, whole grain mustard, pickles

Pain D'Avignon breads

• BUFFET •

Stuffed Suckling pig roasted whole

Ratatouille of local root vegetables and leeks

Truffled mac and cheese

Mixed Greens Salad with cranberry vinaigrette and candied pumpkin seeds

Sweet potato gnocchi with sage and goat cheese

• DESSERT •

Bouche de Noel, a Yule log

Peppermint butter cream, chocolate cake, dried fruits and nuts

CALL 508-203-9463 FOR RESERVATIONS

*Price includes food, beer, wine, martini ice luge, Veuve Cliquot champagne toast & music from DJ Mike Shaw

