



NEW YEAR'S EVE PRIX FIXE MENU

\$80 per person

Soup or Salad

(choose one)

Chef Michel's Traditional Onion Soup

Our own 27 year old recipe for onion soup topped with melted Gruyère cheese

Seafood Chowder

Seafood chowder with chunks of fresh fish and shellfish finished with a touch of cream

Swallow Hill Farm Grilled Romaine, Blue Cheese and Walnut Salad

Romaine greens topped with Old Chatham Ewe's blue cheese, candied walnuts and a lavender, thyme and honey infused balsamic dressing

Arugula Greens, Pickled Red Beets and Goat Cheese Salad

Arugula greens, pickled red beets, goat cheese, toasted almonds, dried cranberries and a raspberry-Dijon mustard vinaigrette

Appetizer Course

(choose one)

Seasonal Cheese Platter

Served in one ounce portions with local artisan bread points, Tassot Apiaries raw honey and honeycomb, salted almonds and raspberry puree. Please choose three cheeses:

Bobolink Dairy & Bakehouse (NJ)

*Drumm (Cow) – tangy, sharp, fermenty
Frolic (Cow) – alpine style, farm cheese
Cheddar – (Cow) - soft, ripe, complex*

Old Chatham Shepherding Co (NY)

*Ewe's Blue (Sheep) - semi firm, Roquefort style
Camembert (Sheep) - soft, rich, buttery
Kinderhook Creek (Sheep) - creamy, earthy
Jean Louis (Cow) – soft, acidic and winey*

Silver Goat (France)

Chevre (Goat) – French style, tart, crumbly

Traditional Charcuterie Plate

House made apricot and pistachio studded pheasant pâté, shaved prosciutto, assorted mustards and chutneys and grilled artisan bread

Chilled Seafood Platter

Fisherman's Daughter shrimp and grits cake, three freshly shucked kusshi oysters, house smoked trout filet all served with traditional accompaniments



Entrees

(choose one)

Chef's Selection of Fresh Fish

Market fish prepared the chef's way

Grilled Fisherman's Daughter Shrimp

Wild caught shrimp with pureed English peas, roasted cauliflower and a saffron lobster sauce

Roasted Lancaster County Frenched Chicken Breast

Chicken breast with Tassot Apiaries honey and grain mustard, sautéed dinosaur kale and roasted fingerling potatoes

Roasted Venison Chop

Venison rib chop with whipped Yukon gold potatoes and Brussels sprouts sautéed with hickory smoked bacon and a currant cassis sauce

Dessert

(choose one)

Crème Brulee

Crème brulee made with Belleview Farm eggs finished with Grand Marnier and orange zest

Chocolate Mousse

Chef Michel's traditional chocolate mousse recipe on a bed of red raspberry coulis

Pears on Brioche

Roasted with rosemary and Poire William liqueur served on a bed of brioche disks

OWowCow Creamery Egnog Ice Cream

Local all natural ice cream produced by hand in Ottsville using all local ingredients

We proudly support organic farming, responsible animal husbandry and sustainable fishing and farming practices.

A 20% gratuity will be added for parties of six or more.

Consuming raw or undercooked meats, poultry, fish or eggs may increase your risk of food borne illness.