

NOYO HARBOR INN

New Year's Eve Menu 2018

Amuse Bouche and Glass of Sparkling wine

Gift from the Chef

Starter Course:

Foie Gras and Scallops, Local Apples
Cider and Calvados Reduction, Thyme Brioche

Quail Consomme, Poached Quail Egg, Parmesan Sacristain

Winter Mesclun Salad, Forme d'Ambert Cheese
Caramelized Pear, Pecans, Xeres Vinaigrette

Entrée:

Porcini Risotto, English Peas, Snow Peas, Parmesan, White Truffle Oil

Pan Roasted Duck Breast, Huckleberry-Peppercorn Sauce
Celery Root Mash, Sautéed Brussels Sprouts and Bacon, Maple

Chef's Surf and Turf – Medallion of Beef, Lobster and Shrimp
Wild Rice, Bearnaise Sauce (\$10 Supplement)

Dessert:

Chocolate Opera Cake, Espresso Creme Anglaise, Irish Creme Truffle

\$65.00 per person, not including tax and gratuity