



New Year's Eve DINNER

Specialty Cocktails

~ 15

THE LAST WORD

Catoctin Creek Watershed Gin,
Luxardo Maraschino Liqueur, Chartreuse,
Mt. Defiance Absinthe Rinse, Fresh Lime Juice

VIEUX CARRÉ

Copper Fox Rye Whiskey, Dom Benedictine,
Courvoisier VS, Vittore Red Vermouth,
Angostura Bitters, Peychaud Bitters

UPGRADED ROB ROY

Glenlivet Single Malt Scotch,
GD Vajra Barolo Chinato, Vittore White Vermouth,
Angostura Bitters

Children under 10

~ 32

HOLIDAY HAM

sweet ham, mashed sweet potatoes,
roasted root vegetables

DESSERT

scoop of vanilla ice cream

First Course

OYSTERS ON THE HALF SHELL

Blue Point Oysters, blood orange and passion fruit gastrique

GRILLED BOAR SAUSAGE

wild boar sausage, roasted fingerling potatoes, Dijon cream sauce

CORNBREAD AND BACON STUFFED QUAIL

bacon cheddar potato cake, cherry demi glace

Second Course

LOBSTER BISQUE

sherry cream

BEET AND GOAT CHEESE SALAD

arugula, golden and red beets, goat cheese, spiced pumpkin seeds,
blood orange vinaigrette

Intermezzo

RASPBERRY SORBET

Main Course

SURF & TURF

8oz filet mignon, shrimp and scallop skewer, loaded twice baked potato,
herb roasted asparagus, sauce Choron

LOBSTER OSCAR

lobster tail stuffed with crab imperial, mushroom risotto,
herb roasted asparagus, hollandaise

DUET OF GAME

grilled venison tenderloin, duck confit, loaded twice baked potato,
herb roasted asparagus, cherry demi glace

Dessert

served with a sparkling toast

CRANBERRY & DARK CHOCOLATE BREAD PUDDING

Grand Marnier crème anglaise

BANANAS FOSTER CRÈME BRULEE

vanilla custard, banana brulee

DARK CHOCOLATE DUO

dark chocolate cup with dark chocolate mousse, raspberries, blackberries, and blueberries

Adults

includes sparkling toast

~ 165 ~

*taxes, gratuity, and beverages are not included
in the price per person*

18% gratuity added to parties of 6 or more

no split checks for parties over four