



“For Good Luck in 2012: Traditional Good Luck Foods from Around the World”

New Year’s Eve Buffet 2011

6:00 PM-10:00 PM; (Bar open until 1:00 AM)

Adults	\$39.95
Young Adults (13-17)	\$29.95
Children (5-12)	\$15.95
4 & Under	\$1.95
Children at Heart (60 +)	\$19.95

To Whet The Appetite, An Artful Display Of:

Peel and Eat Shrimp with Cocktail Sauce
Assorted Domestic and Imported Cheeses with Heritage Crackers and Mustards
Creamy Lobster Bisque with Coconut and Thai Flavors
Mélange of Marinated and Cured Olives and Vegetables
Baby Lettuces with Black-Eyed Peas, Ham Confit, Carrots, and Sweet Pea Vinaigrette
Garlicky Croutons on Hearts of Romaine, Caesar Dressing, Crisp Asiago Tuile

Prepared by a Professionally Trained Chef Before Your Eyes:

Buckwheat Soba Noodles with Shrimp and American Hackleback Caviar
Shredded Duck and Pork Ssäm Lettuce Wraps with assorted Condiments, and Side Dishes
Carved Boneless Shortribs, Beer Braised, and served with Artisan Sauerkraut

Accompanied By A Sumptuous Buffet To Feature:

George’s Bank Cod with Roasted Grapes, Housemade Chorizo, and White Beans
Housemade Fennel Sausage with Lentils du Puy
Herb Roasted Fingerling Potatoes
Cider Braised Brightlights Chard
Bacony Cabbage with Caraway
Maple Vinegar Glazed Brussels Sprouts
Fresh Baked Cornbread and Rolls with Whipped Butter

Pastry Chef’s Desserts to Include:

Chocolate Dipped and Plain Strawberries with Traditional Accompaniments
Assorted Seasonal Goodies including:

Made to Order Doughnuts!

Flourless Chocolate Cake, Cheesecake, “Champagne and Strawberries”,
Pan Roasted and Frozen Flame Grapes and more!