



HAPPY 2018



SANDERLING NEW YEAR'S EVE DECEMBER 31, 2017 5:00-10:30 PM

Amuse Bouche- Boursin and Melted Leek Quiche

First Course

Shrimp and Lobster "Bloody Mary" - Poached Lobster and Jumbo Shrimp, Spicy Bloody Mary Cocktail Sauce, Ripe Olives, Celery- Vodka Foam

Country Pate- local Rustic Anoosh Farms Duck Pate, Dried Currants, Cornichons, Red Onion Marmalade, Fraise, Grilled French Baguette

Herbed Socca Tartelettes filled with Feta, Olives, Artichokes, Asparagus Tips, Roasted Tomatoes, Lemon Oil Drizzle

Second Course

Asparagus Bisque, Flash Fried Black Eyed Peas, Chili Oil

Roasted Winter Vegetable Salad of Brussels Sprouts, Broccoli, Acorn Squash, Baby Carrots, Pomegranate Arils, Sorrel, Toasted Pine Nuts, Rosemary Apple Vinaigrette

Third Course

Blackberry Lacquered Anoosh Farms Duck Breast, Sea Salt Roasted Sweet Potato Fingerlings, Charred Broccolini

Seared Line Caught Local Tuna, Nicoise Sautee, Pickled Poached Egg

Filet Of Angus Beef, Smoked Oysters, Asparagus Tips, Parsnip-Yukon Gold Potato Puree, Merlot Reduction

Wild Mushroom Risotto, Roasted Brussels Sprouts, Baby Carrots, Caramelized Butternut Squash

Fourth Course

Salted Caramel Cheesecake

Flourless Chocolate Torte- Espresso Chocolate Drizzle

Strawberry Cream Puff

\$75.00/Adults, \$25.00/Children 4-12

(Room Service Menu Not Available After 4:00 PM)