

MOUNTAIN TOP INN & RESORT

New Year's Eve 12.31.18

FIRST COURSE

CHARCUTERIE & CHEESE

Thistle Hill Tarentaise, Vermont Salumi Fennel Salami,
Whole Grain Mustard Honey & Flat Bread Points

SECOND COURSE

ESCARGOT PHYLLO CUP

Truffle Butter, Sautéed Arugula & Parmesan

PRAWN COCKTAIL [GF]

Sriracha Lime Cocktail Sauce

BEET & BURRATA SALAD [GF]

Roasted Golden Beets, MapleBrook Farm's Burratini, Pistachios, Frisee
Whole Grain Mustard & Cider Vinaigrette

PORK BELLY TOSTADA [GF]

House Made Corn Tortillas, Braised Red Cabbage & Smoked Syrup Aioli

INTERMEZZO

Duo of Red Wine Blueberry & Lemon Rosemary Sorbet [GF]

Special dietary needs can be met with advance notice. Consuming raw or undercooked meats, seafood,
shellfish or eggs may increase your risk of food borne illness; especially in those having certain medical conditions.

[GF] Gluten Free

ENTREES

All Entrees Are Served With Asparagus

SURF & TURF [GF]

Beef Tenderloin & Jumbo Lump Crab
Sauce Béarnaise & Caramelized Onion Whipped Potato

HALIBUT [GF]

Pan Seared Over Vermont Spätzle™
Lemon Basil Caper Butter

COLD SMOKED BACON WRAPPED STATLER CHICKEN [GF]

Whipped Parsnip & Potato
Maple Cream Sauce

VEGETABLE WELLINGTON

Portabella, Spinach, Peppers, Caramelized Onion & Herb Cheese
Wrapped in Puff Pastry & Drizzled with Port Wine Reduction

— DESSERT —

Trio of Sweet Treats
Panna Cotta - Grand Marnier Berry Purée
Flourless Chocolate Torte - Fresh Berries & Sabayon
Cider Donut - Crème Anglaise

\$75/Person not including tax or gratuity – Reservation Required

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