

# NEW YEAR'S EVE BUFFET

## CHEESE & CHARCUTERIE BOARD

Chef's Selection of Meats and Cheeses, House Pickles and Jams

## CAPRESE SALAD

Burrata, Hot House Tomato, Aged Balsamic

## OASIS FARMS GREENS PANZANELLA

Local Arugula, Caramelized Fennel, Goat Cheese, Pickled Beets, Rye Croutons

## LOBSTER BISQUE

Sherry Cream, Chorizo Oil

## NEW ENGLAND RAW BAR

Cape Cod Bay Oysters, Shrimp Cocktail, Smoked Salmon



HERB CRUSTED LAMB CHOPS Mint Demi Glace

## SHORT RIBS BOURGUIGNON

STATLER CHICKEN Smoked Ham, Wild Mushrooms, Marsala Wine Reduction

LOBSTER RAVIOLI Seafood Newburg Sauce

VEGETABLE CURRY Basmati Rice

CREAMED KALE

YUKON MASHED

WINTER SQUASHES

TOMATO-SAFFRON RISOTTO



ROSEMARY-PEPPER PRIME RIB

STUFFED PORK LOIN



LAVA CAKES

TIRAMISU

CHAMPAGNE MACERATED BERRY SHORTCAKE

FLOURLESS CHOCOLATE TORTE

Nutella Powder, Chocolate Glaze