

The Esmeralda Inn & Restaurant

New Year's Eve Menu

Two seatings: 6:00pm & 9:00pm ; \$65.00 per person

Wine pairings available at an additional \$25 per person

Complimentary glass of champagne

First Course

Beet-cured salmon, candied grapefruit, fennel, fresh grated horseradish

Second Course

Butternut squash-crab bisque w/ crème fraîche sphere

or

Local farmer's salad

Intermezzo

Blood orange sorbet w/ black pepper & thyme granita

Third Course

Pepper-crusted New York strip steak, truffled fingerlings, grilled asparagus, house-made sauce

or

Crispy duck breast, goat cheese whipped potatoes, kale salad, cherry port compote

or

Pan-seared Atlantic cod, jasmine rice, brussels sprouts, saffron nage

Dessert Course

Chocolate mousse, lemon crema, raspberry