

THE ESERALDA INN

DEC. 31, 2020

NEW YEAR'S EVE DINNER

RESERVATIONS AT 5:00 & 8:00 PM

\$85 PER PERSON, \$25 WINE PAIRING PER PERSON

CHAMPAGNE TOAST

FIRST COURSE

Oyster Rockefeller

Tequila Spiked, Baked with Spinach,
Apple Wood Bacon, Asiago

OR

Charcuterie & Cheese Plate

Peppered Salami, Prosciutto De Parma,
Soppressatta, Parmesan Cheese
Assorted Crackers, Whole Grain Mustard

SECOND COURSE

Lobster & Sherry Bisque

Garnish with diced Lobster & a Dash of Sherry

OR

Field Green Salad

Fresh Basil, Mint, Arugula, Bib Lettuce, Parsley Micro
Beets, Lavender, Mums, Ugly Tomatoes, Croutons,
tossed with Scallion Vinaigrette

INTERMEZZO

Passion Fruit Sorbet

MAIN COURSE

Pan Seared Mero Seabass

Braised Collards, Black Eyed Peas
& Cornbread Cracker

OR

Surf & Turf

Flame-grilled Filet Mignon, Rosemary Shrimp,
Yukon Garlic Mashed Potatoes,
Sautéed Vegetables, Lemon-Garlic Butter

OR

Orange Ginger Duck

Yellow Rice & Sautéed Vegetables

FINALE

Crème Brule Trio

Raspberry, Vanilla, Chocolate