

TWO TANNERY ROAD

New Years Eve 2011

Appetizers

TANNERY FLAT BREAD

Oven baked with Vermont goat cheese, balsamic roasted tomatoes and caramelized onion.

SMOKED SALMON

Thinly sliced with capers, dill sauce and minced sweet onion.

BRUSCHETTA

Fresh mozzarella, roasted peppers & marinated artichoke hearts. On our garlic grilled bread.

STEAMED PRINCE EDWARD ISLAND MUSSELS

Garlic, shallots and fresh thyme in white wine broth. Crostini.

PANZERATTI

Spinach and three cheese filled pasta. Select Bolognese or Romano sauce, fresh basil.

CURRIED BUTTERNUT and APPLE SOUP

Fleurons and fresh chives.

Salad

MIXED BABY GREENS and SPINACH

With dried cherries and sliced pear. Mango sesame vinaigrette.

Entrées

ROAST TENDERLOIN OF BEEF

Grilled sweet onions. Cabernet demi glace.

TANNERY STUFFED SHRIMP

Jumbo shrimp, crabmeat, cracker crumbs and herbs.

CHAR-GRILLED LAMB CHOPS

Domestic loin chops with lingonberry balsamic demi glace.

SAUTEED GROUPEL FILLET

Sherried lobster cream sauce.

ROASTED LONG ISLAND DUCKLING

Black cherry sauce.

GRILLED POLENTA with ROASTED VEGETABLES

Marinara sauce and yellow pepper puree.

Dessert

BLACK and WHITE TORTE

Fresh whipped cream and caramel drizzle.

\$70 per person