

TWO TANNERY ROAD

NEW YEAR'S EVE 2021 MENU

\$110 per person / \$50 deposit

APPETIZERS

TANNERY FLATBREAD

oven baked with Vermont goat cheese, fresh mozzarella, balsamic roasted tomatoes, caramelized onion, fresh basil

SMOKED SALMON

thinly sliced with capers, dill sauce and minced sweet onion

BRUSCHETTA

fresh mozzarella, prosciutto, marinated artichoke hearts, roasted red peppers, grilled garlic bread

STEAMED P.E.I. MUSSELS

garlic, fresh thyme, shallot, white wine broth, crostini

PAPARDELLE

fresh pasta, bolognese sauce

LOBSTER BISQUE

fleurons & chives

SALAD

MIXED BABY GREENS and SPINACH

shredded cucumber, nicoise olives, red onion, Vermont Bayley Hazen blue cheese, balsamic vinaigrette

ENTRÉES

ROAST TENDERLOIN OF BEEF

crimini mushroom leek sauce

TANNERY STUFFED SHRIMP

jumbo shrimp, crabmeat, cracker crumbs and herbs

ROAST RACK OF LAMB

grilled sweet onions, Merlot demi-glace

SAUTEED RED SNAPPER FILLET

spinach panko crusted, tomato confit

ROASTED LONG ISLAND DUCKLING

black cherry sauce

BUTTERNUT PUMPKIN RAVIOLI

oyster mushrooms, walnuts, spinach, creamy gorgonzola sauce

DESSERT

- BLACK & WHITE TORTE -

- SALTED CARAMEL GELATO -