

TWO TANNERY ROAD

NEW YEAR'S EVE 2016 MENU

\$80 per person / \$25 per person deposit

APPETIZERS

TANNERY FLATBREAD

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

SMOKED SALMON

thinly sliced with capers, dill sauce and minced sweet onion

BRUSCHETTA

fresh mozzarella, proscuitto, marinated artichoke hearts, roasted red peppers. On our garlic grilled bread

STEAMED P.E.I. MUSSELS

spicy coconut lime broth

LOBSTER PAPPARDELLE

lemon cream sauce

GRILLED CHICKEN SATAY

sweet chili dipping sauce

CURRIED BUTTERNUT & APPLE SOUP

fleurons

SALAD

MIXED BABY GREENS and SPINACH

dried cherries, shaved carrot, marinated greek olives, Vermont Bayley Hazen blue cheese, white balsamic vinaigrette

ENTRÉES

ROAST TENDERLOIN OF BEEF

crimini mushroom leek sauce

TANNERY STUFFED SHRIMP

jumbo shrimp, crabmeat, cracker crumbs and herbs.

CHAR-GRILLED LEG of LAMB

top round sliced London broil style.
grilled sweet onions, Merlot demi-glace

SAUTEED SPINACH CRUSTED RED SNAPPER

Roasted garlic tomato concasse

ROASTED LONG ISLAND DUCKLING

black cherry sauce

SOBA NOODLES with ROASTED VEGETABLES

garlic miso broth

DESSERT

CHOCOLATE OBLIVION TORTE

whipped cream and macerated strawberries.