



Granite Restaurant & Bar™ New Years Eve

First Course

Cheese & Charcuterie for Two
New England Artisanal Cheeses,
Duck Terrine with Dried Cherries & Pistachios,
Fennel Salami, Coppa

Truffled Deviled Egg
Farm Fresh Egg, Truffle Vinaigrette, Mache,
Maldon Sea Salt, Black Pepper

Oyster Flight
Three Local Oysters, Caviar,
Chardonnay Granita Grand Marnier, Cocktail Sauce

Seared Foie Gras (Add \$12)
Grilled Brioche, Pear Butter, Pepitas, Maple Gastrique

Second Course

Roasted Apple, Brie & Walnut Salad
Baby Greens, Buttered Challa Bread Crumbs,
Apple Cider Vinaigrette

Caesar Salad
Romaine, Garlic Brioche Croutons,
Shaved Grana Padano

Lobster Bisque
Lobster, Chive, Crème Fresh

Third Course

Grilled Tenderloin
Truffled Yukon Gold Whipped Potatoes,
Honey Glazed Carrots, Red Wine Demi Glace
Add Poached Lobster Tail \$10

Panko Crusted Roasted Cod Loin
Green Onion Potato Latke,
Garlic Spinach, Saffron Tomato Broth

Pan Seared Chicken Statler
Brown Butter Squash Puree,
Bacon Roasted Brussels Sprouts, Pan Jus

Mushroom Risotto
Local Mushrooms, Winter Squash,
Swiss Chard, Truffle Shavings, Grana Padano

Fourth Course

Pumpkin Tart
Gingerbread Crust, Caramel Sauce,
Maple Whipped Cream, Pecan Dust

Champagne Layer Cake
Champagne Frosting, Berries

Flourless Chocolate Cake
Raspberry Mousse, Pop Rock Bark

Tahitian Vanilla Bean Crème Brulee
Fresh Berries, Ginger Biscuit

\$70 Per Person

Does not include tax, gratuity, or alcohol



The Centennial™