

## Prelude

### **Handcrafted Cheese**

Grafton Village (VT) Truckle Cheddar . Bread Sticks . Apple Chutney

## Appetizer

### **Duck Breast & Foie Gras**

Caramelized Onion . Fig Broth

### **Terrine of Wild Game**

Elk . Rabbit . Truffle

### **Oyster on the Half Shell**

Champagne . Spinach . Beurre Blanc

### **Seared Tuna**

Yuzu . Rice Wine . Toasted Nori

## Soup

### **Spicy Shrimp Consommé**

Lemon Grass . Coconut . Wonton

### **Wild Mushroom Consommé**

Shaved Beef . Gnocchi

## Intermission

### **Herbal Tea Sorbet**

Ginger . Basil . Lemon Grass . Green Tea

## Entree

### **Snake River American Kobe Sirloin**

Sweet Potato Pancake . Morel Mushroom . Smoked Onion & Truffle Aioli

### **New Zealand Lamb Rack**

Hummus . Tabbouleh . Roast Cashews

### **Half Maine Lobster**

Butter Poached . Port Glaze . Lobster Broth

### **Pan Seared Halibut**

Charred Tomato . Braised Fennel . Risotto . Basil Chimichurri

## Salad

### **Endive Salad**

Beets . Toasted Almonds . Pomegranate Vinaigrette

## Finale

**Sampler of Favorite 1785 Inn Desserts**



**Welcome 2011**

**1785 Inn**

**Seven Course**

**New Year's Eve**

**Celebration Dinner**

**603-356-9025**

**[www.the1785inn.com](http://www.the1785inn.com)**