

New Years Eve at The Whale's Tooth Pub

choose one from each course

1ST

Clams Casino half-dozen little-necks, with shallots, bacon, roasted red peppers, and cracker crumbs

Hummus Bowl roasted red beet hummus, parmesan wafers, kale crisps, gluten free bread *(v,gf)*

Lamb Skewers two grilled skewers, minted curry yogurt dipping sauce *(gf)*

Thai Chicken Wings three wings, spicy peanut sauce, sweet chili dipping sauce

2ND

Lobster Bisque house-picked lobster in a creamy sherry broth

French Onion Soup with gluten-free crouton, melted gruyere *(v,gf)*

Chili Con Carne house-ground beef, cornbread croutons

Chicken Dumpling house made dumplings, slow-braised chicken thighs

3RD

Prosciutto Caesar garlic crouton, shaved parmesan, white anchovies, prosciutto wrapped romaine, lemon

Garden Salad mixed greens, cherry tomato, red onion, carrots, roasted red peppers with a pomegranate-champagne vinaigrette *(v,gf)*

N.Y.E. Bean Salad black-eyed peas, roasted red pepper, cucumbers, red onion, cherry tomato, endive, EVOO, red wine *(v,gf)*

Panzanella Salad focaccia bread, red onion, roasted red peppers, gorgonzola, capers, cherry tomato in a balsamic vinaigrette

4TH

Lobster Thermidor creamy baked lobster tail, sauteed broccolini, and fresh herbed mashed potatoes

Stuffed Delicata Squash basmati rice, black beans, hominy, romesco sauce *(v,gf)*

Prime Rib Roast 12oz cut, twice baked potato, sauteed winter greens, Au Jus *(gf)*

Roasted Chicken bone-in breast, homemade mushroom ravioli, spinach, black trumpet sauté, in a truffle butter pan gravy

5TH

Ricotta Zeppolis three fried doughnuts, in a flight of caramel, raspberry and chocolate sauce

Apple Cranberry Galette with vanilla ice cream, caramel sauce, and candied walnuts *(v)*

Flourless Chocolate Torte with raspberry sauce and homemade amaretto whipped cream *(gf)*

Peanut Butter Pie with vanilla ice cream and chocolate sauce

With a glass of Prosecco to toast – Prix Fixe \$90 Per Guest