

Joseph Ambler Inn

New Years Eve

3 Course Price Fixe Dinner-\$79.50 Per Person

STARTERS

CAESER SALAD MGF

Roasted Garlic Croutons, Parmigiano Reggiano

BABY ARUGULA SALAD GF

Goat Cheese, Charred Bartlett Pears, Candied Pecans, Champagne Vinaigrette

JUMBO SHRIMP COCKTAIL GF

Cocktail Sauce, Garlic and Lemon

PRINCE EDWARD ISLAND MUSSELS MGF

Steamed in Bouillabaisse With Caramelized Onions, Andouille Sausage, Grilled Ciabatta

DUCK AND SCALLION DUMPLINGS

Flash Fried With Soy Ginger Thai Chili Glaze

FLASH FRIED BRUSSEL SPROUTS

Applewood Ham, Caramelized Onions, Asiago Cheese, Smoked Jalapeño Aioli

ENTREES

GRILLED FILET MIGNON GF

Gorgonzola Garlic Butter, Red Wine Reduction, Garlic Mashed Potatoes, House Vegetables

CABERNET MARINATED VENISON MEDALLIONS

Three Cheese Polenta, Sundried Cranberry Demi Glaze, House Vegetables

HOUSE CUT 12OZ PRIME NEW YORK STEAK

JAI Compound Butter, Lyonnaise Potatoes, House Vegetables

GRILLED ROYAL TIDE SALMON GF

Over Vegetable Midwest Wild Rice, Roasted Red Peppers, Stone Ground Mustard Vin Blanc

PAN SEARED CHILEAN SEABASS GF

Sweet Pea and Crab Risotto, Charred Lemon, Pea Purée

SEAFOOD PAPPARDELLE PASTA

Cognac Flambé Prawns, Sea Scallops, Lump Crab, Caramelized Fennel, Sherry Cream Sauce

GRILLED CHAMPAGNE CHICKEN GF

Gala Apple Chutney, Brie Cheese, Risotto, Champagne Vin Blanc

*WILD MUSHROOM STRUDEL

Dry Sherry Cream Sauce, Winter Vegetables

DESSERTS

S'MORES ROLL

Graham Cracker Roll, Chocolate Filling, Brûléed Marshmallow

EGGNOG CRÈME BRULEE

Topped With Chocolate Mint Bark

PECAN PIE CHEESECAKE

Topped With Pecan Pie Filling

RUM RAISIN BREAD PUDDING

With Caramel Drizzle, Topped With Vanilla Ice Cream

CHOCOLATE HARVEY CAKE

With Espresso Frosting

ICE CREAM

Vanilla, Chocolate, Sorbet (GF)

Coffee, And Tea Included

GF/MGF-Gluten Free/Modified Gluten Free

* -Vegetarian