

Michael's on the Hill New Years Eve Dinner

Live Jazz with David Kraus & John LaRouche

5:30 seating: \$ 105 per person

9:00 seating: \$135 per person

tax and gratuity not included

~Our 5:30 seating will include a Chef's Taste, & our 9:00 seating will include hors d'oeuvres,
a Champagne toast & favors~

Hors d'oeuvres (9pm seating)

House Smoked Trout with Crème Fraîche & American Caviar

Oxtail Terrine with Lavash & Whole Grain Mustard Sauce

Sunchoke Bisque with Crispy Pork Belly & Maple Syrup

Deviled Organic Quail Eggs

Menu

First Course

Frisée Salad with White Asparagus, Pistachios, Brioche Croutons & Pomegranate Vinaigrette

Second Course

Maine Lobster Gnocchi with Meyer Lemon, Mascarpone & Micro Basil

or

Cloth Bound Cheddar Fritter with Mache, Harissa Aioli & 20 Year Aged Balsamic Vinegar

Intermezzo

Hibiscus Sorbet

Entrée

Choice of:

Roasted Pasture Raised Filet of Beef Marchands de Vin with Leek Fondue & Truffle Gratin Potatoes

or

Seared Sablefish with Roasted Fennel Risotto, Blood Orange, Crispy Salsify & Champagne Sauce

or

Roasted Breast & Leg Confit of Pheasant with Blue Cheese Polenta & Quince Jus

or

Roasted Winter Vegetable & Wild Mushroom "Lasagne" with Shaved Black Truffles, Fontina & Sherry

Dessert

Choice of:

El Rey Chocolate Frozen Souffle with Passion Fruit & Gold Leaf

or

Almond Profiterole with Kirsch Cherries

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Green Mountain Coffee or Selections from Our Tea Box

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We are happy to accommodate vegetarians and special dietary needs.

Please inform us in advance so we may have time to prepare an unforgettable meal with your special requirements