



MICHAEL'S
ON THE HILL

Michael's on the Hill New Years Eve Dinner 2011 Live Music with Emily Day & Shane Hardiman

5:30 seating: \$ 105 per person

9:00 seating: \$135 per person

tax and gratuity not included

~Our 9:00 seating will also include hors d'oeuvres, a Champagne toast & favors~

Amuse (5:30 seating)

Deviled Organic Quail Eggs & Goose Liver Pate with Quince Marmalade

Hors d'oeuvres (9pm seating)

*Deviled Organic Quail Eggs • Jasper Hill Harbison Cheese & Persimmon Tartlette •
Goose Liver Pate with Quince Marmalade • Salt Cod Cake with Castelvatrano Olives*

First Course

Frisée Salad with Salsify, Pistachios & Pomegranate Vinaigrette

Second Course

18 Year Macallan Scotch Glazed Pork Belly with White Bean Ragout & Crab Apple Purée

or

Crispy Oysters with Salsify Remoulade, Micro Herbs & American Caviar

Intermezzo

Blood Orange & Anise Sorbet

Entrée

Roasted Pasture Raised Filet of Beef with Wild Mushroom Ragout, Truffled Mashed Potatoes
& Shaved Black Truffles

or

Maine Lobster Gnocchi with Artichokes, Meyer Lemon, Mascarpone & Saffron

or

Roasted Breast & Leg Confit of Pheasant with Brioche Chestnut Bread Pudding, Brussels Sprouts & Quince Jus

or

Roasted Winter Vegetable & Wild Mushroom "Lasagne" with Shaved Black Truffles,
Local Artisanal Cheese & Sherry

Dessert

Cassis Torte with El Rey Chocolate Ganache Sauce & Gold Leaf

or

Frozen Almond Souffle 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