



**THE INN AT
ERLOWEST**

New Year's Eve

5:00PM–8:45PM

FOR RESERVATIONS, PLEASE CALL
518.668.5928

5 Course Tasting Menu

AMUSE

Scallop Ceviche

Sweet Potato, Roasted Corn, Cilantro

FIRST COURSE

Lobster & Prawns

Kauai Prawn, House Made Lobster Ravioli, Lobster Crema, Tarragon

SECOND COURSE

Roasted Pheasant

Arugula Puree, Seared Potato, Honshemiji Mushrooms, Roasted Apple Reduction

INTERMEZZO

Chef's Champagne & Strawberry Presentation

THIRD COURSE

Ora King Salmon

Arugula Fettuccini, Maitake Mushrooms, Pickled Shallot

FOURTH COURSE

Garlic & Herb Wagyu Beef Tenderloin

Arugula Fettuccini, Foie Gras Butter, Roasted Carrot Puree, Pearl Onion

DESSERT

Romanian Doughnuts & Chef's Coquito

Dulce de Leche, Blueberry Preserve

*\$90 per person
plus beverage, tax & gratuity*



EXECUTIVE CHEF ADAM PADILLA

3178 LAKE SHORE DRIVE LAKE GEORGE, NY 12845

