

The Parker House Inn  
802.295.6077  
New Years Eve Menu 2015

Appetizers

**Baby Arugula Wrapped in Prosciutto**

Gorgonzola Crème - Lemon Vinaigrette- Fig reduction

**Sesame Seed Seared Tuna**

Shaved Jalapeno -English Cucumber- Ginger Balsamic Glaze

**Duck Confit Crepe**

Sautéed Caramelized Onions, Savoy Cabbage- Hoisin Drizzle

**Wild Mushroom Tortellini**

Brown Butter Sage Broth-Sweet Potato Crisp

**Ginger Roasted Beets**

Micro Arugula - Lemon Goat Cheese-Crostini

Second Course

**Shaved Asparagus Salad**

Frisee and Baby Arugula- Grilled Pears- VT Goat Cheese Crouton-Honey-Walnut Vinaigrette

**Grilled Shrimp and Corn Chowder- Cilantro Oil**

Entrees

**Roasted New Zealand Rack of Lamb**

Herb crusted- Date, Pine Nut and Basil "Tapenade"- Demi-Glace

**Lobster and Shrimp Risotto**

Lobster and Shrimp- Shaved Asparagus- Saffron White Wine Broth

**Seared Monkfish Medallions**

Savoy Cabbage- Smoked Bacon-Fingerling Potatoes- Cider Reduction

**Roasted Chef Sliced Filet Mignon**

Truffle Yukon Gold Potatoes- Horseradish Whipped Crème-

**Oven Roasted Salmon**

Scallop Brandy Butter - Lobster- Champagne Dill Vinaigrette

Selection of desserts, coffee, tea

20% gratuity will be added to all parties

Note to our guests: VT Department of Health asks us to remind you-  
eating undercooked or raw foods may increase your risk of food borne illnesses