



December 31st, 2018

4pm to 10pm

Reservations 207-967-3118 or online at:

<http://bit.ly/StripersReservation>

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## New Years Eve

### First Course

#### Lentil Soup

carrot, onion, celery, thyme and tomato  
with a cumin coriander broth and crispy shallots

#### Delmonico Tartare

Maine Family Farms beef, shallots, parsley and béarnaise sauce  
served on crostini

#### Winter Green Salad

kale and arugula, crispy prosciutto, roasted beets, crumbled goat cheese  
with a roasted tomato vinaigrette

### Second Course

#### Roasted Leg of Lamb

cherry balsamic glaze, truffle au gratin potatoes and herbed rainbow carrots

#### Pan Seared Scallops

house made basil linguini, wilted swiss chard and pine nuts  
tossed with a goat cheese champagne cream sauce

#### Baked Salmon en Croute

garlic sautéed leeks, served with grilled green and white asparagus  
with béarnaise sauce

#### Mushroom Wellington

roasted portobella mushroom, sautéed wild mushroom duxelle and spinach wrapped in puff pastry  
served with a yellow pepper coulis

### Dessert

#### Chocolate Mousse Cake

dark chocolate mousse with white chocolate cake

#### Poached Pears & Chocolate Ganache

cinnamon and brandy poached pears

#### Café Crème Brule

Boston's Best coffee custard

### \$65 Per Person

Executive Chef ~ Nick Burgess

Sous Chef ~ Tyler Brooks

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