

New Year's Eve

PRIX FIXE DINNER, DECEMBER 31, 2023, 5PM-9PM

AMUSE

WHIPPED FETA CROSTINI WITH GREEN OLIVE TAPENADE

SOUP OR SALAD

CHOICE OF CAESAR OR ORCHARD SALAD
LOBSTER BISQUE

APPETIZERS

SHRIMP COCKATIL OVER SOFT BUTTER LETTUCE & BURNT LEMON COCKTAIL SAUCE
SPINACH ARTICHOKE DIP WITH BREAD OR VEGETABLES
CHICKEN FRIED BACON WITH SPICED HONEY

INTERMEZZO

PINK GUAVA SORBET

ENTREES

PRIME RIB WITH RED WINE JUS

Roasted Garlic Whipped Yukon & Russet Potatoes | Candied Brussels Sprouts

FILET OSCAR

Roasted Peppercorn-Dusted Filet Mignon Topped with Crab & Bearnaise
White Truffle & Smoked Gouda Gratin | Grilled Asparagus

VERMONT MAPLE SYRUP-GLAZED SMOKED PORK BELLY

Asiago-Stuffed Gnocchi Cooked in Herbed Brown Butter with Roasted Root Vegetables

PAN-FRIED CHILEAN SEABASS

Black Eyed Pea & Roasted Tomato Ragout | White Truffle Risotto

DESSERTS

FLOURLESS CHOCOLATE CAKE

VANILLA CHEESECAKE WITH PRALINE CRUMBLE

CHOCOLATE-DIPPED CANNOLI WITH CHOCOLATE RICOTTA CREAM

No substitutions. \$80 per person, tax and gratuity additional. Reservations required.
Please call 402-873-8740 or visit arbordayfarm.org/dining.

Timbers

AT LIED LODGE