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 COCKTAIL 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.