



MOLLY PITCHER INN
New Year's Eve 2024

FIRST COURSE

Prime Filet Tartare

Caper Aioli, Quail Egg Yolk, Crostinis, Micro Parsley

Pickled Oysters on the Half Shell

American Sturgeon Caviar, Crème Fraiche, Micro Chives

Shrimp Cocktail

Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

Roasted Butternut Squash Bisque

Toasted Pumpkin Seeds, Cardamom Crème Fraiche

SECOND COURSE

Baby Green Salad, Bruleed Pear, Goat Cheese, Spiced Pecans, Pomegranate Vinaigrette

THIRD COURSE

Limoncello Sorbet

FOURTH COURSE

Pan Roasted Sea Scallops

Creamy Polenta, Smoked Bacon, "Gremolata"

Grilled New Zealand Rack of Baby Lamb

Confit Potatoes, Tzatziki, Crispy Leeks, Jus

Roasted French Breast of Chicken

Butternut Squash puree, Honey Braised Carrots, Rosemary Pan Jus

Grilled 8oz. Filet Mignon

Whipped Potato, Tempura Asparagus, Demi-Glace, Cabernet Compound Butter

Atlantic Salmon

Whipped Celery Root puree, Crispy Prosciutto, Shaved Brussels Sprouts,

Italian Long Pepper, Pink Peppercorn Lemon Glaze

Four Cheese Sacchetti

Blistered Tomatoes, Charred Red Pearl Onion, White Wine Herb Consommé

FIFTH COURSE

Dessert