

THE FAIRVIEW INN

NEW YEAR'S EVE

APPETIZERS

Beef Ragú/Pappardelle

OR

Shrimp, Artichoke, & Fresh Crab Au Gratin

OR

Chilled Gulf Oysters with Mignonette and House Cocktail Sauce

OR

Crawfish Beignets with Remoulade Sauce

OR

Butter Lettuce, Heirloom Tomatoes, Pickled Onions, Maytag Blue, Toasted Pine-nuts, with Champagne Vinaigrette

MAINS

6oz Prime Beef Tenderloin and Lobster Tail with Roasted Russet Potatoes, Grilled Asparagus, topped with Shiitake Mushroom Red Wine Sauce

OR

Pan Seared Muscovy Duck Breast, Sweet Potato Puree, Braised Red Cabbage, served with Cabernet Demi and Orange-Cranberry Jam

OR

Pan Seared Panko-Crusted Black Grouper, Steamed New Potatoes, Parsnip Puree, and a Pesto Cream

OR

Bucatini Pasta with Cajun Shrimp and Littleneck Clams in a Tomato & Spinach Parmesan Cream

DESSERTS

Chocolate Lava Cake with Chantilly Cream and Peppermint Bark

OR

Amaretto Crème Brûlée with Confetti Truffles

OR

New Years Eve Parfait Sparkler

**\$75 PER PERSON PLUS TAX & GRATUITY
CHILD MENU & VEGETARIAN
ACCOMMODATIONS AVAILABLE**