

# Castle Hill Resort's

## New Years Eve Dinner

December 31, 2016

### Appetizers Choice of One

Chilled Seafood Sampler  
jumbo shrimp, king crab legs & blue point oyster  
classic cocktail & remoulade sauce

House Made Gluten Free Tamale Napoleon  
portabella mushrooms, spinach, corn, tomato & fresh Mozzarella  
roasted artichoke & basil infused olive oil

Castle Empanada Trio  
pulled pork tenderloin, duck confit & shaved beef  
apply cranberry chutney & fig glaze

### Soup or Salad

Vegetable Cream of Tomato, Bacon & Lentils

Lobster & Vegetable Chowder

House Oval Salad  
roasted beets, artisan, bibb lettuce & watercress, candied berries and walnuts,  
goat cheese, maple citrus vinaigrette

Grilled Romaine Hearts & Spinach Caesar Salad  
toasted with parmesan, herb brioche crouton  
creamy caesar dressing

### Entrées

Broiled Center Cut Filet Mignon  
wrapped with local bacon, mushrooms & MB blue cheese  
roasted shallot red wine demi-glace

Vermont Roasted Rack of Lamb  
with coarse grain mustard & rosemary crust  
potato herb gratin, bordelaise mint sauce

Chef's Sampler  
stuffed Maine lobster tail, jumbo sea scallop & veal tenderloin  
fresh asparagus, yukon gold potato Lyonnaise, béarnaise sauce

Seared Duck Breast & Stuffed Cavendish Quail  
Butternut squash risotto, sherry cream sauce

Grilled French Pork Chop  
on caramelized pearl onion, apple & gluten free gnocchi  
currant port wine sauce

Baked Atlantic Salmon Filet  
ginger soy glazed on cedar plank  
lobster, kale, tomato couscous

Vegetarian option available upon request

### Castle Dessert Display

Seating's: 6:00pm & 9:00pm

**\$99.00**

\*The entrees listed above may be served plain due to any dietary restrictions.  
18% gratuity will be added to groups of six or more. The State of Vermont health regulation requires us to issue the following statement: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.