

THE BLUE HEN DINNER

BY DAVID BURKE

NEW YEAR'S EVE DINNER

DECEMBER 31, 2018 | 8PM - 1AM | \$195 ++ PER PERSON

FIRST

CRISPY GLAZED PORK BELLY

cornmeal purée | bitter greens | sunchoke crisps | wild huckleberry

OCTOPUS CARPACCIO

cape gooseberry | pickled mustard seed | espelette | black garlic aioli

SECOND

SQUAB BREAST

butter braised leek | morel mushroom | tomato conserva

FOIE GRAS TORCHON

gingerbread | muscat grape gel | charred apricot

THIRD

PASTRAMI SALMON

brussel sprouts | warm beet vinaigrette | sauce persillade | pickled mustard seeds

SEARED SCALLOP

parsnip purée | fennel | braised endive

FOURTH

45 DAY DRY AGED DB STRIP STEAK

sauce perigourdine | pomme purée | chimichurri | hazelnut bone marrow crumb

DOVER SOLE

warm baby root vegetables | matsutake | dashi broth

SPICE LACQUERED LOCAL DUCK BREAST

poached dates | baby fennel | barley croquettes | spiced yam purée

DESSERT

VIENNESE DISPLAY

assorted petit fours | mini truffles | bite sized house favorites

Our Executive Chef Chris Bonnivier strongly believes in supporting local agriculture. We would like to thank the following farms within our community for providing us with sustainable food.

ROYALTON FARMS, FRESH TAKE FARMS, BATTENKILL DAIRY,
THOMAS POULTRY FARM & LITTLE FIELD FARMS