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## THE GRILL AT THE PITTSTOWN INN

### New Year's Eve Special Menu

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#### *Firsts*

##### **Lobster Bisque**

*garlic croutons and crab salad*

##### **Pan Seared Crab Cakes**

*black olives, sundried tomatoes, sweet corn relish*

##### **Moroccan Chicken and Vegetable Skewer**

*marinated in hung yogurt, nutmeg, green and black cardamom, grilled, mint and date chutneys*

##### **Gravlax Tartare**

*cured salmon, dill and wasabi dip, crisp brioche, black and red caviar*

##### **Parmesan Filled Mushrooms**

*mango pomegranate salsa, cilantro-mascarpone and cognac relish, sesame crusted Asian slaw*

##### **Cajun Dusted Calamari**

*ancho chili aioli, vodka marinara*

#### *Salads*

##### **Roasted Root Vegetable**

*goat cheese fritter, caramelized pecans, balsamic reduction*

##### **Honey Glazed Beetroot & Pink Grapefruit**

*baby arugula, crumbled feta cheese, cherry tomatoes, olive juice and lemon vinaigrette*

Oven Dried Poached Apple and Baby Spinach mix berries and endive, crispy bacon,  
roasted pine nuts, champagne vinaigrette

## *Mains*

### **Surf and Turf**

*grilled 10oz filet mignon, compound butter, 5oz lobster tail, cherry tarragon beurre blanc, garlic  
whipped potato, bacon wrapped roasted brussels sprouts*

### **Lamb Chops**

*marinated in orange puree, raisin paste and dried onion, port wine reduction, sweet potato mash,  
sautéed spinach and artichoke, apple-cranberry and cinnamon chutney*

### **Catch of The Day**

*pan seared chilean sea bass, red caviar, black rice, sautéed swiss chard, bacon and goat cheese  
salad, rose wine poached red pepper, star anise and basil sauce*

### **Salmon Fillet**

*honey teriyaki glaze, roasted cherry tomato and basil beurre blanc, sautéed broccoli and palm  
hearts, garlic whipped potato*

### **Yellowfin Ahi Tuna**

*crusted with poppy and sesame seeds, sweet soy, roasted pineapple and baby arugula salad,  
cumin basmati rice*

### **Organic Grilled Wild Boar**

*rosemary, dry oregano and cajun dusted, sautéed broccoli with bacon, spinach whipped potato,  
green peppercorn demi glace*

### **Red Wine Poached Chicken**

*sweet potato mash, sautéed green beans, red wine jus*

### **Pappardelle Bolognese**

## *For The Table*

*Asparagus, Spinach Mash Potatoes,  
Mixed Vegetables, Broccoli, Sweet Potato Fries*

A Very Happy New Year from all of us at  
The Pittstown Inn

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