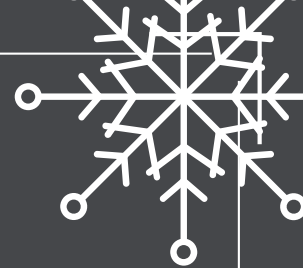


Edgewater Manor



NEW YEARS EVE DINNER AT HOME MENU

1st Course

Roasted Butternut Squash

Candied Pumpkin Seeds, Maple Creme Fraiche

2nd Course

Choose 1

Edgewater Salad

Arugula, Leaf Lettuce, Frisse, Candied Pecans,
Feta Cheese, Green Apple, Cranberries,
Cider Vinaigrette

Caesar Salad

Romaine, House Dressing, Double Smoked Bacon
Parmigiano Reggiano, Garlic Croutons

Additional APPETIZERS

Available at an extra cost

Classic Shrimp Cocktail

Charcuterie & Cheese

Brussel Sprouts

Crispy Crab Cakes

Entrees

Choose 1

Rack of Lamb

With Daily Veg and Starch, Demi Glace

Sweet Potato Veg Bowl

Truffle Sachetti Pasta

Truffle Ricotta, Stuffed Pasta, Black Truffle
White Wine Butter, Parmigiano Reggiano

Seared Salmon

With Wild Rice and Daily Veg,
Grainy Mustard Sauce

Chicken Gorgonzola

House Made Gnocchi, Gorgonzola Cream Sauce,
Double Smoked Bacon, Mushrooms, Grape
Tomatoes

Filet Mignon

8 oz USDA Prime with Daily Veg and Starch

Demi Glace

USDA Prime NY Striploin

12oz with Daily Veg and Starch, Demi Glace

Lobster Tail Addition

MKT





Edgewater Manor

NEW YEARS EVE DINNER AT HOME MENU

Dessert

Ultimate Chocolate Cake

Tiramisu Cake

Cinnamon Bun Bread Pudding

Pecan Flan

\$79.95pp plus taxes

Contact info@edgewatermanor.com

ORDER MUST BE IN BY

5pm Dec 29th, 2020

