

2018 NEW YEAR'S EVE CELEBRATION

CLASSIC SUPPER CLUB DINNER

Choose one soup or salad, entrée, side, vegetable, and dessert.

All dinners come with a lazy-susan of raw and pickled vegetables,
pickled herring, duck liver mousse, horseradish, and cheddar cheese spread

SOUP OR SALAD

CAESAR SALAD

Hearts of Romaine Shaved Parmesan | White Anchovy Focaccia Croutons | Caesar Dressing

CIRC SALAD

Boiled Egg | Mushrooms | Carrots Cucumbers | Tomatoes | Fenugreek Cheese Italian Vinaigrette

ICEBERG WEDGE SALAD

Smoked Bacon | Multi-colored Tomatoes Chive Blue Cheese Dressing

NEW ENGLAND STYLE CLAM CHOWDER

BUTTERNUT SQUASH SOUP

Pumpkin Seeds | Yellow Curry

VEGETABLES

Roasted Asparagus with Béarnaise

Fontina Creamed Spinach

Broccoli Rabe and Cauliflower with Hooks 5 Year Cheddar Sauce

Crispy Brown Sugar Brussels Sprouts

ENTRÉES

GRILLED GRASS-FED NEW YORK STRIP

Cabernet Roasted Mushrooms | Demi Glaze

CHICKEN CORDON BLEU

Gruyere Mornay

GRILLED BLACK ANGUS TENDERLOIN

Port Shallot Reduction

GRILLED GRASS-FED AGED RIBEYE

Truffle Au Jus

14 OZ WARM WATER LOBSTER TAIL

Lemon Butter and Smoked Paprika

ROASTED CAULIFLOWER

Wild Mushroom Farrow | Truffled White Bean Rosemary Tomatoes

SIDES

Garlic Mashed Potatoes

Loaded Baked Potato

Mushroom Farrow

Rosemary Roasted New Potatoes

CIRC Smoked Cheddar Potato Hash Browns

DESSERTS

Chocolate Mocha Cake

Bourbon Pecan Cheese Cake

Raspberry and Passion Fruit Mousse