

ADIRONDACK HOTEL'S NEW YEAR'S EVE MENU

Appetizers:

Curried Lamb stuffed Naan with cucumber-mint dipping sauce.

Duck Confit Arancini with rhubarb-ginger compote.

Shrimp Cocktail - served with cocktail sauce and lemon wedges.

French Onion Soup

House Salad - greens, tomatoes, onions and croutons.

Entrees:

Surf and Turf - Sesame crusted Ahi Tuna with Korean pepper sauce and a marinated rib-eye skewer. Served with sushi rice, house-made kimchi and ssamjang sauce.

Seared Duck Breast over mashed sweet potato with asparagus and bordelaise sauce.

Filet Mignon over roasted garlic mashed potatoes. Served with a mushroom demi-glace, broccolini, and baby carrots.

Seafood Platter - King Crab Leg with choice of Oysters Casino and drawn butter or grilled shrimp skewer and a baked potato.

Spice rubbed Scottish Salmon over long grain and wild rice with asparagus.

Prime Rib Au Jus

Chicken Marsala - seared chicken breast with sauté mushrooms and marsala wine sauce.

Desserts:

Black Forest Cherry Cake.

Crème Caramel with fresh strawberries and blackberries.

NY Style Cheesecake with macerated strawberries.