

NEW YEAR'S EVE GALA

DINNER AND DANCE

AT THE NANTUCKET HOTEL + RESORT

Cocktail Reception 6:30 pm – 7:15 pm | Dinner 7:30 pm

RECEPTION

Raw Bar

Freshly Shucked Oysters, Lemon-Poached Shrimp, Horseradish and Mignonette

Deluxe Display of Imported and Domestic Cheeses

Served with Seasonal Dried Fruits, English Crackers and French Bread

White and Red Wine and Water Butler Passed

DINNER

Breeze Clam Chowder

Peppered Bacon, Rainbow Carrots, Potato Pearls, Chive Powder

Mussels-Chorizo

Grilled Orange Zest, Pickled Pepper, Caramelized Fennel, Lemon Grass Broth

Creamy Cabbage Salad

Hand Cut Cilantro-Lime-Coleslaw, Merlot Infused Cranberries, Red Delicious Apple Julienne

Surf & Turf

Filet Mignon and Lobster Tail, Aromatic Vegetables, Cumin-Lime-Grilled Corn, Truffle Mashed Potatoes, Parsley Drawn Butter

Trio of Sweets

Chili-Chocolate Brownie with Basil-Strawberry Coulis, Deconstructed S'more, Watermelon-Campari Gelée

LATE NIGHT BUFFET

Late Night Buffet 11:30 pm – 12:15 am

Three Cheese-Basil Grilled Cheese with Creamed Tomato Soup

Hefe Weizen-Beer French Fries

Peanut Butter and Jell-O Shots

Before placing your order please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.