

**L E D G E S**

WHITE MOUNTAIN HOTEL & RESORT

## **New Year's Eve Dinner Menu December 31, 2021**

### **Appetizer**

(Select One)

#### **Deconstructed Petite Beef Wellington**

Prime filet mignon, duxelles stuffed puff pastry, pate de foie gras, merlot glace

#### **Shrimp & Grits (GF)**

Whole poached shrimp, Shelburne farms 2-year aged cheddar polenta cake  
lobster beurre fondue

#### **Sundried Tomato Bruschetta (Vegan)**

English pea and beetroot pate, French bread crisps

### **Salad**

(Select One)

#### **Rainbow Chard (GF)**

Toasted sunflower seeds, julienne apple, feta, cranberry champagne vinaigrette

### **Entrée**

(Select One)

#### **Lobster Tail Thermador**

Lemon crab beurre blanc, herbed spaetzle, roasted brussels sprout

#### **Seared Filet Mignon (GF)**

Truffle butter alouette, dauphinoise potato, roasted rainbow carrots, shaved truffles

#### **Pan Roasted Venison Loin (GF)**

Red wine & chocolate reduction, creamy winter cabbage with celeriac, serrano and shaved potato crisps

#### **Grilled Marinated Tofu (GF & Vegan)**

Spanish Romesco, braised root vegetables, 12-year balsamic

### **Dessert**

#### **Dark Chocolate Cherry Mousse (GF)**

Brandy macerated cherries, Tahitian Chantilly cream

Especially prepared by Executive Chef Kevin Bush and the WMH Culinary Team