

L E D G E S

WHITE MOUNTAIN HOTEL & RESORT

New Year's Eve Dinner Menu December 31, 2021

\$109 per adult

\$39 per child (age 3 – 11)

Tax and Gratuity are additional.

Appetizer

Beef Tenderloin Carpaccio

Great Hill Blue Cheese whipped cream, house made cracker bread, arugula and a rosemary infused olive oil

Seared Jumbo Scallop

Crisp pancetta, exotic grilled mushrooms, micro greens and a vanilla cauliflower puree

Grilled Brussel Sprouts (Vegan)

Grilled Brussel sprouts and roasted heirloom grape tomatoes, finished with a maple mustard glaze and crisp cheese tuiles

Salad

Frisee with Grilled Pears

Macerated grapes, spiced walnuts, crumbled blue cheese and a port wine vinaigrette

Entrée

Garlic Crusted Lamb Rack

Roasted wild mushrooms herbed risotto, a leek nest and a dark chocolate pinot glaze

Roasted Beef Tenderloin

Smash-fried fingerling potatoes, grilled asparagus, tobacco onions and a bearnaise diablo

Walnut Crusted Halibut

Roasted corn, broad beans and lobster succotash over a citrus beurre blanc

Classic Ratatouille (Vegan, GF)

Red bell pepper pomodoro, crisp basil leaves and a Brivio balsamic caviar

Dessert

Raspberry Chocolate Gateau

Over raspberry coulis and dusted with gold

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