



# NEW YEAR

## 76 House Gala

### Appetizer Course:

- Raspberry Baked Brie** folded in filo, finished with apple bourbon marmalade
- Baked Stuffed Clams** fresh shucked parmesan oreganata
- Thai Coconut Shrimp** served with sweet chili dipping sauce
- 76 House Thanksgiving Spring Roll** served with cranberry aioli
- Seafood Vol au Vent** puff pastry, shrimp, lobster, scallops with a seafood lobster cream sauce
- Wild Mushroom Bisque** with porcini & cremini mushrooms

### Pasta Course:

- Classic 3 Cheese Ravioli** pesto marinara, shaved pecorino & scallions

### Salad Course:

- Chinois Salad** shaved napa cabbage, romaine, candied cashews, carrots, bell peppers, wontons, ginger-soy dressing

### Entree Course:

- Roast Prime Rib of Beef** au jus & garlic mashed
- Salmon Terrine** shrimp & scallop stuffing, lobster chive vin blanc
- Amish Chicken** Thanksgiving stuffing, gravy & golden Idaho mash
- Surf & Turf** petit filet mignon and Maryland crab stuffed shrimp
- Roast Stuffed Loin of Pork** with manchego cheese & roasted red pepper
- Roast Long Island Duckling** mandarin & grand marnier glaze
- Portobello Tower** over braised quinoa, with vegetable jus lie
- Cabernet Braised Short Ribs** over duo mashed , sauce bordelaise
- 76 House Pot Roast** red cabbage, mashed & popover

### Dessert Course:

- Bourbon Pecan Tart**
- Chocolate Ganache Cake**
- Crème Brulée**
- Austrian Linzer Torte**
- Warm Apple Crunch**

**\$110 per person**

Beverages, Tax, & Gratuity is additional

