SAYBROOK POINT RESORT & MARINA | Fresh Salt

NEW YEAR'S EVE GALA

SUNDAY, DECEMBER 31ST| 7 PM - 12:30 AM

STATIONARY STARTERS

New England Cheese
& Charcuterie

Locally Harvested
Shucked Calms & Oysters,
Iced Shrimp Cocktail
& Jonah Crab Claws

Winter Panzanella Salad
& Lobster Salad Shooters

Crab & Artichoke Dip,
Float Breads, Crostini

Spinach Stromboli

HAND PASSED HORS D'OEUVRES

Mediterranean Lamb Meatballs,
Lemon Mint Aioli

Roasted Beet &
Goat Cheese Panna Cotta,
Balsamic Pearls

Nigiri Tuna Skewers

Short Rib
& Parmesan Polenta

Coconut Crusted Shrimp,
Mango Wasabi Coulis

FIRST COURSE

Maple Ginger Butternut Bisque

Creamy Butternut Bisque,
Maple Ginger Streusel Crumble

SECOND COURSE

Winter Burrata & Watercress Salad

with Dauphine Potatoes, Asparagus
Spears, Roasted Baby Carrots
Cabernet Demi-Glace

ENTRÉE SELECTIONS

Gorgonzola Mushroom Crusted Filet Mignon

w/ Dauphine Potatoes, Asparagus Spears, Roasted Baby Carrots.
Cabernet Demi-Glace

Rosemary Frenched Pork Chop

Parsnip Mashed Potatoes, Roasted
Brussel Sprouts and Pearl Onions
Cherry Brandy Jus

Pan Seared Sea Scallops

Creamy Parmesan Lobster
Risotto, Haricot Verts,
Roasted Cord Sauce

Herb Roasted Acorn Squash

Winter Vegetable Risotto,
Broccolini, Parsnip &
Fennel Puree

DECADENT DESSERTS & COFFEE STATION

LIVE MUSIC PERFORMED BY: LOCOMOTION BAND

7:00PM- 12:30AM

MIDNIGHT TOAST AND OPEN BAR PROVIDED

Call to book (860)395-2000