



New Year's Eve Dinner

Amuse Bouche

Pistachio Crusted Foie Gras
Balsamic Pickled Cherries, Black Pepper

Appetizer

Williamsburg Inn Lobster Bisque
Sherry Gastrique, Croutons
CHABLIS, DOMAINE D'HENRI, FRANCE

Intermezzo

Spiced Pear and Pomegranate
Vanilla Bean

Entree

Surf and Turf
Six Ounce Filet Mignon and Scallops
Parmesan Duchess Potatoes
Baby Carrots and Asparagus
Sauce Au Poivre, Lemon Beurre Blanc
RED BLEND, ORIN SWIFT "MACHETE", CALIFORNIA

Dessert

Baked Alaska
Banana Ice Cream, Salted Caramel Gelato
Peanut Crunch Meringue
Brown Butter Pound Cake
PAXXITO, BARBOURSVILLE VINEYARD, VIRGINIA

Mignardise

Five O'clock
Tuesday December Thirty-First
Two Thousand Twenty-Four

All Menus are Subject to Change.