

NEW YEARS EVE MENU

FIRST COURSE

- ASSORTED HORS D'OEUVRES
- HOUSE SMOKED SALMON MOUSSE / LEEK AND POTATO LATKE / CAPER AND PRESERVED LEMON TAPENADE
- SMOKED SEARED DUCK / CHOCOLATE PASILLA MOLE / BLUEBERRY PICO
- SMOKED MOZZARELLA / BASIL OIL / BALSAMIC FOAM / CONFIT TOMATO

SECOND COURSE

- GOLDEN BEET BORSCHT / BEET CHIPS / DILL CREME FRAICHE

THIRD COURSE

CHOICE OF ENTRÉE:

- SMOKED HANGER STEAK / MOJO / BLACK BEANS / FRIED PLANTAINS
- SMOKED PORK TENDERLOIN / BALSAMIC ORANGE GLAZE / ROASTED GARLIC AND ONION / SWEET POTATO
- CHICKEN TANDOORI / SAAG PANEER / BASMATI RICE / RAITA
- SMOKED TOMATO LINGUINE AND CLAMS / DRY BASIL PESTO / CANDIED PROSCIUTTO

vegetarian option available upon request

FOURTH COURSE (DESSERT)

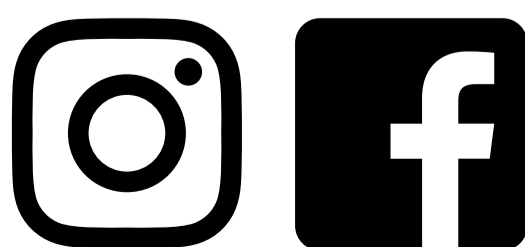
- ROSÉ PASSION FRUIT ZABAIONE / ALMOND WHIP / DARK CHOCOLATE SHAVINGS

\$75 INCLUDES CHAMPAGNE TOAST
AT MIDNIGHT

FULL BAR • MUSIC BY DJ PISTOL PETE



FOLLOW SMOKE AND CREAM NH
ON FACEBOOK AND INSTAGRAM!



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