

Jericho Café and Tavern's Three Course New Year's Menu

Prix Fixe \$40

First Course

(Choose one)

Maine Lobster Bisque

with Crème Fraîche & Tarragon

Roasted Butternut Squash Soup

with Nutmeg & Sage

Vermont Cheddar Cheese Soufflé

with Shaved Apple, Frisee, & Maple Mustard Vinaigrette

Roasted Candy Stripe Beets & Artisan Greens

with Cara Cara Oranges, Candied Pistachios, & Champagne Vinaigrette

Beef Tartare à la Lyonnaise

with Egg Yolk Confit, Cornichons, & House Baguette

Second Course

(Choose one)

Pan Seared Filet Mignon

Layered VT Cheddar Potatoes, Prosciutto Wrapped Asparagus & Finished with a Red Wine Demi

Herb Crusted Misty Knoll Chicken

Served with Wild Rice, Brussels Sprouts, Creamy Shallots & Mustard

Oven Roasted Nova Scotia Halibut & Pan Seared Golf Shrimp

Served with Fingerlings, French Beans, with a Pink Lemon Butter Sauce & Tarragon

Winter Vegetable Risotto

Served with Roasted Acorn Squash, Ginger Carrot Puree & Red Pepper Coulis

Third Course

Choose One of Our Many House Made Desserts!

*"The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness."
VT Health Dpt.*