



# POP, FIZZ CHEERS!

## A FAMILY NEW YEAR'S EVE CELEBRATION SUNDAY, DECEMBER 31 IN THE REGENCY BALLROOM

### SEAFOOD, CHEESE AND MORE

#### ICED SEAFOOD STATION

Shrimp, Crab Claws, Oysters on the Half Shell,  
Smoked Trout & Salmon, Traditional Accoutrements

#### CHEESE AND MORE

Assorted Cheeses and Charcuterie, Artisan Breads,  
Compotes and Mustards

### SOUP AND SALAD

#### CLASSIC CAESAR

#### SPINACH

Wild Mushroom, Crispy Onions, Egg with Sherry Vinaigrette

#### STEAK HOUSE WEDGE

Bacon, Tomato, Red Onion, Blue Cheese Dressing

#### BEET

Watercress, Goat Cheese, Pistachio Vinaigrette

#### ROASTED CAULIFLOWER

Golden Raisins, Buttermilk Yogurt Dressing

#### TOMATO SOUP WITH CHEESE BREAD

#### NEW ENGLAND CLAM CHOWDER

### HIGHLANDS CARVING STATION

#### ROAST SUCKLING PIG

Apple Bourbon Mustard Sauce

#### SLOW COOKED PRIME RIB

Horseradish Cream, Au Jus

#### CARVED LAMB CHOPS

Wild Mushrooms, Madeira Sauce

### FISH

#### HOMESTEAD FISH AND CHIPS

Allegheny Trout, Starr Hill Brewery Malted Chips

#### CHESAPEAKE CRAB CAKE

Creole Mustard Aioli

#### CLAM AND MUSSEL CIOPPINO

Ciabatta Crostini

### SIDES

#### ROSEMARY FINGERLING POTATOES

#### ROASTED WINTER VEGETABLES

#### RAINBOW CAULIFLOWER

Feta Cheese, Golden Raisins, Vadouvan Curry

#### WILD RICE PILAF WITH DRUNKEN FRUIT

### PIZZA AND PASTA

#### ASSORTED FRESH PIZZAS

#### ANTIPASTO SALAD

#### CHICKEN PARMESAN

Garganelli Pasta, Marinara Sauce

#### CHEESE TORTELLINI

Pesto Cream Sauce

### KIDS' STUFF

#### MAC-N-CHEESE

#### FRIED CHICKEN TENDERS

#### CHEESE MEATLOAF

#### FRESH VEGETABLES AND DIPS

### SWEET ENDINGS

#### HAZELNUT MOUSSE

#### FRESH FRUIT TART

#### WHITE CHOCOLATE PEPPERMINT FUDGE

#### COFFEE CARAMEL TORTE

#### DONUT BAR WITH ICE CREAM SUNDAES

#### PUMPKIN SPICED CHEESECAKE

#### CULINARY TEAM

SEVERIN NUNN, EXECUTIVE CHEF

JOHN FERGUSON, EXECUTIVE SOUS CHEF

LEEN KIM, EXECUTIVE PASTRY CHEF

MICHAEL CATTLER, SENIOR SOUS CHEF

PLEASE CALL CONCIERGE FOR RESERVATIONS, 540-839-7741