

JOIN US FOR DINNER AT MASSANUTTEN RESORT AS WE RING IN 2018!

New Year's Eve

CAMPFIRE GRILL

APPETIZERS

SERVED BUFFET STYLE

HOUSE-SMOKED DUCK BREAST WITH
CURED MEAT & LOCAL CHEESE

SHRIMP COCKTAIL WITH CLASSIC
COCKTAIL & GARLIC AIOLI

STEAMED MIDDLENECK CLAMS WITH
LEMON PARSLEY BUTTER

LOBSTER BISQUE

POSOLE

PINEAPPLE & SESAME SALAD

MIXED GREEN SALAD WITH NUTS,
DRIED FRUIT, GOAT CHEESE &
BALSAMIC DRESSING



PER PERSON DECEMBER SEATING BEGINS

\$75 31 5 PM

CHAMPAGNE AVAILABLE

ENTRÉES • *Choose 1*

*ALL ENTRÉES SERVED WITH
POMMES FRITES & ASPARAGUS*

HEARTH-ROASTED PRIME RIB WITH
FLUFFY HORSERADISH &
MUSHROOM AU JUS

LIVE MAINE LOBSTER FILLED WITH
CRAB MEAT, CHOPPED VEGGIES,
FRESH HERBS & CRACKER CRUMBS

1/2 MAINE LOBSTER & PRIME RIB

SEARED AHI TUNA WITH SOY GLAZE,
YUM YUM SAUCE & SEAWEED SALAD

LAMB RACK GRILLED WITH YAMS &
MINT & SERVED WITH CABERNET GLAZE

DESSERTS • *Choose 1*

POT DE CRÈME AU CHOCOLAT WITH
RASPBERRY MOUSSE

GENOISE WITH DRUNKEN BERRIES &
CRÈME CHANTILLY

JÄGERMEISTER CHEESECAKE WITH
RED BULL WHIPPED CREAM

Reserve Early

540.289.5794 • x5084

*Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
for food borne illness, especially if you have
certain medical conditions.*