

JOIN US FOR DINNER AT MASSANUTTEN RESORT AS WE RING IN 2022!

# NEW YEAR'S EVE

## CAMPFIRE GRILL



### APPETIZERS

*SERVED BUFFET STYLE*

CHICKEN LIVER PÂTÉ  
ASSORTED DOMESTIC & IMPORTED  
CHEESE WITH FIG JAM  
STEAMED CLAMS IN GARLIC BUTTER  
WITH BAGUETTES  
CHARCUTERIE BOARD  
SMOKED SALMON WITH  
TRADITIONAL CONDIMENTS  
GRILLED VEGGIE TOSSED SALAD  
PICKLED MUSHROOMS  
GREEN TEA EGG DROP SOUP  
LOBSTER BISQUE  
POZOLE

### DESSERTS

#### CHOOSE 1

CHOCOLATE MOUSSE  
DRUNKEN ANGEL BERRIES  
CRÈME BRÛLÉE  
*CHAMPAGNE AVAILABLE*

#### RESERVE EARLY

540.289.5794 • x5084

PER PERSON

**\$75**

PLUS TAX &  
18% GRATUITY

DECEMBER

**31**

SEATING BEGINS

**5 PM**

### ENTRÉES

#### CHOOSE 1

*ALL ENTRÉES SERVED WITH  
ROASTED ASPARAGUS*

#### ROTISSERIE PRIME RIB WITH YORKSHIRE PUDDING

#### SALMON EN CROÛTE

SCOTTISH SALMON WITH OYSTER  
MUSHROOM IN PUFF PASTRY WITH  
LOBSTER CRÈME

#### SHRIMP 2 WAYS

GRILLED SHRIMP & BASIL  
SAUTÉED SHRIMP OVER PASTA AIOLI  
& ANGEL HAIR

#### GINGER SEARED DUCK BREAST

SEARED DUCK BREAST WITH  
CRUNCHY VEGGIES & SAKE BROTH  
WITH SOBA NOODLES

#### LAMB T-BONES

TRIPLE LAMB CHOPS WITH A  
MUSHROOMS & LEEKS PILAF WITH A  
RED WINE DEMI-GLACE

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.