



# NEW YEAR'S EVE DINNER

\$75 PER PERSON

5:00 PM & 7:30 PM SEATINGS

WELCOME TOAST

**AMUSE BOUCHE:** GOAT CHEESE TRUFFLES,  
HAZELNUTS, DRIED CRANBERRIES

**APPETIZER:** LOBSTER BISQUE COGNAC, CREME FRAICHE **OR**

BUTTERNUT SQUASH AND LADY APPLE BISQUE, APPLE WOOD SMOKED BACON

**SALAD COURSE:** SEA SALT ROASTED BEETS, FARRO, WINTER GREENS, HERBED  
GOAT CHEESE, SMOKED ALMOND VINAIGRETTE

**PASTA COURSE:** TAGLIATELLE, CREAM, ROBIOLA CHEESE, SERRANO HAM CRUMBS

**ENTREES:** COFFEE RUBBED FILET, ROASTED GARLIC YUKON GOLD MASHED  
POTATOES, BRUSSEL SPROUTS, BABY CARROTS **OR**

PECAN CRUSTED DAY BOAT COD, YUKON GOLD MASHED POTATOES,  
BABY CARROTS, TARRAGON BUTTER SAUCE.

**DESSERT:** CHOCOLATE BAKED ALASKA, CHOCOLATE CAKE, CHOCOLATE ICE  
CREAM, TOASTED MERINGUE

ASK ABOUT OUR OPTIONAL WINE PAIRINGS

FOR RESERVATIONS PLEASE CONTACT

508-540-4005 X 1001

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