

# New Years Eve

31 December 2019  
6pm - 10pm

## SOUP STATION

*White Bean with Smoked Cured Ham, Chili Oil*

---

## SALADS

*Variety of Mixed Garden Greens, Carrots, Red Onions, Eggs, Bacon, Cherry Tomatoes, Cucumber, Feta Cheese, Croutons, Cranberries, Corn, Olives, Peppers, Champaign Vinaigrette, Balsamic Vinaigrette*

*Heirloom Tomato Salad, Fresh Buffalo Mozzarella, Basil Mediterranean Orzo Salad*

---

## SEAFOOD ICE BAR

*Jumbo Shrimp Cocktail, Crab Claw, Oyster on the Half Shell*

*California Roll, Spicy Tuna Roll, Vegetable Roll*

*Cocktail Sauce, Tarragon Aioli, Lemon Wedges, Wasabi, Pickled Ginger, Soy Sauce*

---

## CHARCUTERIE & BAKERY

*Assorted Cured Meats and Artisanal Cheeses*

*Fresh Locally Baked Breads*

*Local Honey, House-made Jams, Dried Fruit, Nuts, Pickles*

---

## THE ROTISSERIE

*Slow Roasted Prime Rib, Horseradish Cream, Au Jus, Yorkshire Pudding*

*Vermont Buttered Roast Chicken, Pan Jus*

*Orange Honey Ginger Roasted Pork Loin with Anise Pineapple Chutney*

---

## PASTA

*Assorted Pastas Made In House - Sautéed to Order*

*Basil Pesto, Bolognese, Parmesan Cream*

*Parmesan Cheese, Red Pepper Flakes, Extra Virgin Olive Oil, Fresh Herbs*

---

## ENTRÉE & SIDES

*Rosemary Scallop Potatoes*

*Sofritas Rice Pilaf*

*Winter Roasted Vegetables*

*Roasted Asparagus*

*Pan Seared Loch Duarte Salmon, Dill Beurre Blanc*

---

## DESSERTS

*Magnificent Waldorf Astoria Holiday Patisserie Indulgences*



**\$80 for adults | \$40 for Children 6-12**

**Children Under 6 Eat Free**

*Price does not include tax and gratuity.*

**Oscar's**  
AN AMERICAN BRASSERIE