

# New Year's Eve

## CELEBRATION

Join us on Thursday, December 31st between 6:00 pm and 10:00 pm for our annual New Year's Eve celebration in the Crystal Ballroom at Mountain View Grand Resort & Spa.

In observance of the ongoing COVID situation, this year we are offering a plated five-course meal with six delicious entrée options. Reservations are required and we request that you make your party's entrée selections at time of booking. Pricing is listed below by entrée, which includes all courses. Prices do not include taxes or applicable fees. Alcoholic beverages are an additional charge.

### FIRST COURSE

#### Nibble Platter

*To include assorted cured meats, cheeses, olives, vegetables, crackers & breads*

### SECOND COURSE

*Choose one per guest*

#### Creamy Tomato Bisque

*Served with whole wheat croutons*

#### Winter Citrus Salad

*Crisp field greens topped with orange & grapefruit sections, pomegranate seeds and drizzled with a champagne vinaigrette*

### INTERMEZZO

*Lemon sorbet*

### JUST FOR KIDS

*Designed for diners aged 12 and under*

Cheeseburger & French Fries	\$12
Chicken Tenders & Mac n' Cheese	\$12
Mac n' Cheese	\$10
Hot Fudge Sundae	\$2.5
Dirt Cup	\$4
<i>Chocolate pudding, Oreo crumbs, gummy worms</i>	

### ENTRÉE

*Pre-selected at time of reservation, choose one per guest*

Tuscan 10 oz Filet \$55

*Prepared with a parmesan, garlic & parsley crust, and topped with a rich cabernet demi-glace*

Roast Rack of Lamb \$55

*Prepared with a pistachio crust and a rosemary pan jus*

Lobster Tail Gratin \$58

*Served in a white wine beurre blanc and garnished with a lobster claw*

Mediterranean Statler Chicken Breast \$45

*Served with goat cheese, sun dried tomatoes and artichokes*

Baked Stuffed Shrimp Florentine \$48

*Four jumbo shrimp with a savory spinach, crab and sherry stuffing*

*Above entrees are served with whipped Yukon Gold mashed potatoes and sugar snap peas with peppers*

Eggplant Charlotte \$42

*Roasted eggplant planks encasing a savory mix of quinoa, wild rice, roasted root vegetables and a roasted red pepper coulis*

### DESSERT

#### Trio of Treats

*Mini Fruit Tartlet with an Apricot Glaze  
Yuzu Cheesecake Bite on a Gingersnap Crust  
Pots de crème with Hazelnut Whipped Cream*

Save your seat at the table

# 855.837.2100

**Mountain View Grand Resort & Spa**

101 Mountain View Road, Whitefield, New Hampshire  
[www.mountainviewgrand.com](http://www.mountainviewgrand.com)

Prices and offerings subject to change.