



# New Year's Eve 2024

4:30 – 10:00

## Limited Ala Carte Menu

\*Minimum of one Entrée per person \*

Seating Limited to 2 hours

### Appetizers

Asian vegetable spring roll with an Asian slaw and sweet chili sauce 15.95

Duck confit dumplings with diced carrots, sweet peas and shittake mushrooms in a lemon grass broth with ginger oil 18.95

Crisp oyster with wild rice and spinach risotto in a horseradish and tomato vinaigrette 20.95

Lobster ravioli with spinach and leeks in a lobster sauterne cream sauce 23.95

### Salads

Seasonal greens tossed with julienne sliced red onions and diced tomatoes in a balsamic herb vinaigrette 11.95

Apple salad with seasonal greens, toasted walnuts, orange confit, diced apples, and sundried cranberries in an apple cider honey vinaigrette 16.95

### Entrees

Lightly battered chicken breast topped with Monterey jack cheese in a mushroom madeira wine sauce with broccoli, sautéed onions and whipped potatoes 34.95

Grilled beef tenderloin medallions with whipped potatoes, diced carrots, butternut squash, and sweet peas in a roasted garlic demi glace with red onion crisps 52.95

Sautéed salmon topped with creamy shrimp and crab meat in a lemon butter sauce with whipped potatoes and spinach 43.95

Sautéed shrimp with linguine, spinach, and leeks in a roasted garlic vinaigrette 39.95

Fettuccine with wild mushrooms, caramelized onions and broccoli in a roasted garlic oil broth with fresh goat cheese 27.95

### Desserts

Assortment of sorbets with fresh fruit and berries 13.95

Cheese cake with toasted hazelnuts, fresh strawberries, and a berry coulis 14.95

Shredded phylo with chocolate mousse rolled in heath bar crunch with dark chocolate sauce and milk chocolate sauce 14.95



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