



ON THE ROCKS
AT FOX HOPYARD

New Year's Eve 2019

First Night – First Feast (\$99 per person, inclusive)

Celebrate the New Year with a culinary trip through Europe. Each course features Chef Nick Muce's original take on a traditional dish from each country, expertly paired with a varietal wine from the region.

Reception

Chef's Amuse Bouche

Gerard Bertrand Cremant Brut, Southern France

First Course - Portugal

Amêijoas à Bulhão Pato – Steamed Manilla Clams

Pinot Gris, Cilantro, Lime, Olive Oil, Handmade Bread

Aveleda Estate Vinho Verde, Portugal

Second Course - Italy

Risotto ai Funghi – Mushroom Risotto

Forest Mushrooms, White Truffle, Poached Egg, Grana Padano

Pecchinino Dolcetto 'San Luigi', Piedmont, ITA

Intermezzo

Tangerine Granita

Entrée - France

Filet Mignon

Angus Tenderloin, Foie Gras, Fig Glace, Baby Potatoes, Haricot Vert

Gerard Bertrand Cabernet Sauvignon, Southern France

Dessert - Spain

Tarta de Santiago

Almond Cake, Espresso Anglaise

Savory & James Amontillado Sherry, Spain



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
On The Rocks is an active participant in the Connecticut Farm-to-Chef program bringing you the freshest local ingredients.