

Le Chambord Restaurant & Inn
2018 New Year's Eve Restaurant Menu

Appetizers

Potato leek soup
with fresh dill and Gruyere cheese

Maryland Crab Cakes
roasted red pepper remoulade

Duck Pate and Croute
with inlaid Hudson Valley Foie Gras

Escargot in Puff Pastry
garlic, herbs and caramelized shallots in a sherry wine demi-glaze

Fresh Mozzarella
with roasted peppers and balsamic reduction

Baby Green Salad

Entrees

Roasted herb rubbed Pork Tenderloin 67
with Port wine Plum sauce

Baked Scallop crusted Atlantic Salmon 69
with citrus beurre blanc

Beef Wellington 85
Perigourdine sauce

Pistachio Crusted Roast Rack of New Zealand Lamb 75
garlic and rosemary lamb sauce

Chicken Cordon Blue 59
with supreme sauce

Dessert

Holiday Sampler