

Campfire

Every Adirondack story begins around a Campfire. As the year turns and new possibilities glow on the horizon, Campfire invites you to gather, reflect, and celebrate what lies ahead. Our menu honors the season's finest ingredients and the timeless warmth of mountain hospitality, kindling moments of connection as we toast to fresh beginnings and the stories yet to be written

NEW YEAR'S EVE DINNER

Two Seatings: First at 5:30 pm | Second at 8:00 pm

\$85 Per Person | \$100 Per Person with Wine Pairings for Main Courses

Excludes tax and gratuity



Amuse-bouche

A single, artful bite to begin your culinary journey.

Smoked trout mousse + cream puff + apple preserve

First course

Lobster Bisque + chive + cognac + our goldfish crackers

Chicory salad + dates + candied hazelnuts + champagne poached pears + goat cheese

Second course

Cold smoked sea scallop carpaccio + blood orange + lime + coriander + mint

Roasted duck ham + butternut squash puree + walnut + pomegranate molasses

House cured pancetta toast + brioche + wild mushroom ragout + soft boiled egg + black garlic

Intermezzo

A refreshing pause between courses to cleanse the palate.

Maple syrup on snow

Entrée

Truffle Roasted beef tenderloin + cauliflower puree + shallot confit + cabernet demi glace

Cedar baked sea bass + carrot-koji emulsion + shitake mushroom + wild rice porridge

Roasted pumpkin ricotta gnocchi + sage + brown butter + pecorino + pistachio crunch

Dessert

Sweet potato panna cotta + crunchy meringue + white chocolate cherry granola

Flourless espresso chocolate torte + salted caramel + brown butter whipped cream + cocoa crispies

Lavender-lemon donuts + buttermilk ice cream



HOTEL SARANAC

SARANAC LAKE, NEW YORK