Camp Fire

NEW YEAR'S EVE DINNER

Every Adirondack story begins around a Campfire. Ring in the New Year with a seasonal three-course dinner paired with wine, then head upstairs to our New Year's Eve celebration for a complimentary midnight toast, included with your dinner.

$85 Per Guest | $35 Optional Wine Pairing

Does not include tax or gratuity

Two Seating's: 5:30 & 8:30 PM

WELCOME TO THE TABLE

Adirondack Cheddar & Herb Skillet Biscuits

Whipped Dark Maple & Hot Honey Butter

FIRST COURSE

Choice of One

Smoked Brook Trout Rillettes

Crème fraîche, dill, pickled mustard seed, Honeycrisp apple, grilled sourdough

Pairing: Hermann J. Wiemer Dry Riesling, Finger Lakes, NY

Wild Mushroom & Leek Bisque

Adirondack foraged mushrooms, aged sherry, thyme cream, herb oil

Pairing: Pascal Jolivet Sancerre, Loire Valley, France

Roasted Winter Beet & Chèvre Salad

Bitter winter greens, shaved fennel, spiced pecans, whipped goat cheese, maple cider vinaigrette

Pairing: Pine Ridge Chenin Blanc-Viognier, California

ENTRÉE COURSE

Choice of One

Cider-Braised Short Rib

Rosemary demi-glace, mascarpone polenta, glazed baby parsnips, crispy shallots

Pairing: Silver Ghost Cabernet Sauvignon, Napa Valley, California

Cast Iron-Seared Steelhead Trout

Wild rice, roasted squash & cranberry pilaf, hazelnut brown butter, charred lemon

Pairing: Bindi Sergardi La Boncia Chianti, Tuscany, Italy

Butternut Squash & Ricotta Gnocchi

Lacinato kale, brown butter, fried sage, Pecorino Romano

Pairing: Gérard Bertrand Orange Gold, France

DESSERT COURSE

Choice of One

Dark Maple Pot de Crème

Vanilla bean chantilly, smoked sea salt, gingersnap crisp

Pairing: Dow's Fine Ruby Port, Douro Valley, Portugal

Warm Apple & Blackberry Crisp

Oat pecan streusel, vanilla bean ice cream

Pairing: Bartenura Moscato d'Asti, Piedmont, Italy

Flourless Chocolate Espresso Torte

Salted bourbon caramel, candied walnuts

Pairing: Nicolas Feuillatte Brut, Champagne, France