

New Year's Eve



at NORMANSIDE

Monday, December 31st
Reservations accepted from 4:00pm - 10:00 pm

Appetizers

Chili-Lime Butternut Squash
edamame, roasted mushrooms, dried cherries, noodles,
pepitas, coconut curry \$8

Honey Crisp Apple Salad
baby arugula, red onion, spiced pecans,
goat cheese, maple vinaigrette \$7

Seared Salmon Panzanella
baby greens, red onion, roasted tomato, pumpernickle croutons,
dijon vinaigrette, everything spice, seared salmon \$8

Dutch Baby
German pancake, house made brats, caramelized onions,
roasted apples, parmesan cheese, apple butter, arugula salad \$8

Crab Bisque
tobiko, shrimp dumpling \$8

Calamari Frites
crispy calamari steak, kalamata olive, olive oil,
chili garlic paste, parmesan, lemon \$8

Lamb Wellington
ground lamb, garlic, herbs, mushroom duxelle, spinach,
puff pastry, lingonberry demi, walnut puree \$9

Cheese Board
Cricket Creek Farm (MA) Maggie's Round, Mystic Cheese (CT)
Melinda Mae, Bobby Meadow Farm (NH) Fiddlehead Tomme, fig jam,
blistered grapes, almond-dried cherry biscotti, pesto baguette \$8

Entrees

Grilled NY Strip
roasted pepper relish, garlic pepper sauce \$26

Fig & Apple Angolotti
house made pasta, figs, apple, mascarpone cheese, crispy prosciutto, roasted maitake mushroom, scallion, apple cider reduction
\$20

Chicken Sorrentino
pan seared chicken breast, prosciutto, eggplant, provolone cheese, mushrooms, garlic, madeira demi \$22

Pan Seared Striped Bass
spinach, moroccan style butternut squash, red pepper harissa \$24

Braised Beef Short Rib
edamame, roasted mushrooms, egg noodles, soy, sesame seeds, roasted barley jus \$24

Furikake Shrimp
miso-tomato emulsion, broccolini, mushrooms, bamboo rice \$24

Seared Sea Scallops
pickled huckleberry, green grape and marcona almond gazpacho \$26

Surf & Turf
braised beef short rib, seared shrimp, seared scallops, roasted garlic-sundried tomato demi \$34