

2019

HAPPY NEW YEAR!



Hosted at
Lifesaving Station

SANDERLING NEW YEAR'S EVE

December 31, 2018 5:00-10:30 pm

Amuse Bouche- Goat Cheese And Artichoke Mousse,
Savory Pastry Shell

First Course

Devils Shoals Baked Oysters, Lump Crab, Country Ham,
Brown Butter, Parmesan

Amaroo Farms Duck Meatball, Chianti Reduction,
Rosemary Scented Cracklings

Wild Mushroom Ravioli, Creamed Baby Spinach,
Roasted Yellow Tomato Confit, Lemon Oil Drizzle

Second Course

Yukon Gold and Chive Bisque, Black Eyed Pea Hummus
Crostini, Chili Oil

Cucumber/Daikon "Boxed" Salad,
Goat Cheese Crumbles, Toasted Pine Nuts,
Diced Red Peppers, Champagne - Citrus Vinaigrette

\$75.00/Adults, \$25.00/Children 4-12

(Room Service Menu Not Available After 4:00 PM)

Third Course

Anoosh Farms Duck Breast, Sweet and Sour Blue Berry
Compote, Parsnip-Potato Puree, Charred Broccolini

Crispy Pan Seared Sea Bass, Miso Broth,
Scallion-Ginger Rice Cake, Grilled Baby Bok Choy

Smoked Sea Salt and Pink Peppercorn Roasted Prime Rib
of Beef, Gruyere Pop Over, Horseradish Potato Croquet,
Heirloom Baby Carrots

Wild Mushroom Risotto Stuffed Acorn Squash,
Roasted Brussels Sprouts, Baby Carrots

Fourth Course

Coffee Cheesecake, Amaretto Syrup,
Toasted Hazelnuts

Flourless Chocolate Torte- Rum Soaked Cherries,
Hand Whipped Cream

Orange Panna Cotta, Cranberry Relish
Mixed Berry "Cast Iron" Cobbler,
Lemon Ice Cream

1461 Duck Road, Duck, NC 27949 • www.sanderling-resort.com