

NEW YEAR'S EVE

ALL YOU CAN EAT MENU

PELHAM RAW BAR

POACHED JUMBO SHRIMP
COCKTAIL SAUCE, LEMONS, HORSERADISH
PWR LOBSTER SALAD
LEMON & DILL

CHEF TO SHUCK

DENNIS, MA OYSTERS ON THE HALF SHELL
MAKERS MARK MIGNONETTE

ASIAN CUISINE

PORK & KIMCHI POT STICKERS
SHRIMP SHUMAI
CRAB RANGOON
FRIED VEGETABLE SPRING ROLLS
SWEET CHILI BASIL, SZECHUAN GINGER, PONZU
STIR-FRIED RICE
ONION, PEAS, CARROTS, SCALLIONS, SWEET SOY SAUCE,
SESAME OIL

SUSHI ROLLED TO ORDER

SPICY TUNA ROLL
PICKLED JALAPENO, CRISPY TEMPURA

PICKLED VEGETABLE ROLL
SOY PEARLS

CHEESE AND CHARCUTERIE

ASSORTMENT OF DOMESTIC CHEESE & CHARCUTERIE
ROASTED VEGETABLE HUMMUS, PITA BREAD, CRACKERS

CARVING STATION

WHOLE STEAM SHIP OF BEEF

CARAMELIZED ONION & LOCAL MUSHROOM AU JUS,
HORSERADISH CREAM, ASSORTED MUSTARDS, BRIOCHE ROLLS

HAND CARVED SEASONAL VEGETABLES

DELICATA SQUASH, HEIRLOOM CARROTS, EASTHAM TURNIP, RED
ONION, BROCCOLINI, GREEN GODDESS SAUCE

YUKON GOLD MASHED POTATO BAR

BUILD YOUR OWN BOWL; TOPPINGS TO INCLUDE:
BBQ PULLED PORK, CRISPY BACON LARDONS, SLICED
SCALLIONS, CABOT CHEDDAR CHEESE, HOUSE GRAVY, SOUR
CREAM, TOMATO TAPENADE, ROASTED CORN

THE GARDEN

LOCAL MIXED GREENS, BABY KALE, GEM ROMAINE
SHAVED VEGETABLES, PICKLED PEPPERS, SAVORY GRANOLA,
FOCACCIA CROUTONS, CRUMBLLED BLUE CHEESE, TOASTED
PEPITAS, SPICY RANCH, CHAMPAGNE VINAIGRETTE, OIL &
BALSAMIC VINEGAR