

# THE HENRY CLAY INN®

## New Year's Eve Dinner

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*\$85 per person*  
Choose 1 from each course below.  
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**Add On: Caviar - 1 oz. +\$100 OR 2oz. +\$165** GFO

White Sturgeon 'Amur Kaluga', house-made blini with a touch of rye flour, crème fraiche, minced chive, served in a glass caviar bowl with pearl spoon

### Course 1

**Seasonal Salad** GF, V

*100% Organic from Chef's Garden, OH*

Whole rosette, mesclun, spinach, & emerald crystal lettuce, roasted baby leek, baby cucumber, pine nut brittle, dried cranberry, toasted pumpkin seeds, nasturtium flower, peach Italian vinaigrette & fresh herbs

**Escargot with Grilled Baguette** GFO

Lemon, white wine, garlic, parsley compound butter

**Coconut Truffle Mushroom Soup** GF, V

Parsley oil, sherry vinegar, white balsamic reduction

**French Onion Soup** GFO

Gruyère crostini

### Course 2

**Meatballs** GF

*River Road Wagyu, Chesterfield*

Stuffed with pine nuts and plum, with Veal demi ragu, ricotta gnocchi, sautéed spinach, orange zest

**Maryland Crab Cake** GF

Creamed fresh corn, dauphinoise potato, horseradish mustard seafood sauce

**Turducken** GF

Boneless turkey, duck, chicken with traditional stuffing, andouille sausage, and cornbread, whole cranberry sauce, green bean casserole, pumpkin purée, gravy

**Grilled Trumpet Royal 'Steak'** GF, V

Truffle mashed potato, coconut cream kale, fresh artichoke, saffron wine sauce

### Course 3

**Chocolate Flourless Cake** GF, VG

Caramel, hand-whipped cream, raspberry, mint

**Warm Sticky Toffee Pudding** VG

Vanilla Ice Cream

**Pavlova** GF, VG

Hand-whipped cream, fresh fruit

**Grand Marnier Parfait** VG

Pound Cake, raspberry sauce, marscapone, chambord, vanilla bean

GF=Gluten Free; VG=Vegetarian; V=Vegan; O=Option

Consuming raw or uncooked meats could lead to foodborne illness, especially if underlying health issues are present.