

The image features two champagne flutes filled with bubbly champagne, positioned on the left side. A gold ribbon is draped across the bottom of the scene. The background is a light, shimmering bokeh effect. The text 'New Year's Eve MENU' is written in a gold, elegant font on the right side.

New Year's
Eve
MENU

The
Dan'l Webster
Inn & Spa

(508) 888-3622

Appetizers

Seared Yellowfin Tuna [◇] 12.50

Cumin crusted, rare pan-seared tuna with wasabi crème fraîche and an avocado tomato salsa. GFP

Fried Calamari 11

Crispy Parmesan and panko fried, with pearl onions and our own marinara sauce.

Shrimp Cocktail 16

Four wild caught shrimp with homemade cocktail sauce. GFP

Scallops and Bacon 11

Sea scallops wrapped in apple-wood smoked bacon.

Oysters on the Half-Shell [◇] 15

Half-dozen, fresh raw oysters served on the half shell. GFP

Baked Bouchevrette en croute 16

Savory streusel, spiced roasted acorn squash, candied pecans, maple, pickled cranberries, artisan crackers. Bouchevrette is made using fresh pasteurized goats' milk resulting in a sweeter, milder and richer flavored cheese.

Grilled Moroccan Lamb Chops 16

Served with a radicchio and citrus salad, candied pinenuts and spearmint marmalade. GFP

Soups

Made fresh daily by our Chefs using all natural stocks and the freshest ingredients available

Soup of the Day 6.50

Made in-house, fresh ~ ask your server for today's choices.

Cape Cod Lobster Chowder 8.50

Cup of chowder ~ Chunks of lobster meat, potatoes and fresh herbs.

Salads

Field Greens Salad 7

Select mixed baby lettuces. GFP

Caesar Salad [◇]

With sour dough croutons 8.50

With marinated white anchovies 9.50

Beet with Goat Cheese 12

Warm, crusted soft ripened goat cheese with fresh roasted beets, Mandarin oranges and pecans over a bed of specialty greens dressed with a cider maple vinaigrette.

Blue Cheese Salad Webster 9.50

Specialty lettuces with Gorgonzola cheese, white raisins, grape tomatoes and pistachios. GFP

GFP signifies items made with gluten-free products. It does not mean "allergy free" as our kitchens are not 100% gluten-free and cross contamination may occur. Before placing your order, please inform the server if a person in your party has a food allergy.

[◇]Consuming raw or uncooked beef, fish, pork, poultry, eggs or shellfish may increase your risk of food borne illness.



Entrées

Wok Fired Atlantic Salmon 29

Citrus and ginger scented filet seared until crisp. Accompanied by sesame jasmine rice and vegetable; finished with a white soy and sweet chili beurre blanc.

Lobster Crusted Cod 30

Native cod roasted in panko and lobster crumbs. Topped with butter poached lobster meat and a champagne beurre blanc. Served with vegetable and our Signature brown rice quinoa pilaf.

Veal Oscar[◇] 38

Sautéed tournedos of veal tenderloin topped with lobster and baby spinach. Finished with béarnaise sauce and cabernet demi glace. Served with vegetable and our Signature brown rice quinoa pilaf. GFP

Prime Rib of Beef[◇] 35

(As available) Aged in house, slow roasted. Accented with rosemary au jus. Served with baked potato and vegetable. GFP

Filet Mignon[◇] 40

Grilled tenderloin, Yukon Gold mashed potatoes, caramelized petite onions and cabernet demi glace. GFP

Pan Roasted Statler Chicken 26

Stuffed with soft, unripened goat cheese and green apples. Served with an herbed chicken jus, beet reduction, parsnip puree and Aleppo pecan potatoes. GFP

Vegetable Napoleon 24

Spaghetti squash rosti with grilled seasonal vegetables, oyster mushrooms, crème fraîche and truffle "snow". GFP

Pork Roulade[◇] 28

Boneless loin stuffed with apples, leeks and house-made sausage. Accompanied by harvest mashed potatoes, roasted vegetables and a cognac jus. GFP

Pan Roasted Duck Breast[◇] 33

Accompanied by pumpkin and butternut squash ravioli, Farmers cheese and agave cardamom roasted apples. Finished with sage brown butter with a cider citrus jus.

Scallop Carbonara Risotto 32

Native sea scallops, pancetta and green peas in creamy Arborio rice. Finished with an heirloom tomato vinaigrette and aged Grana Padano. GFP

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