

New Year's Eve Menu

Wine Pairing

Chef inspired pairings over 3 courses \$25

Appetizer

Pistachio Lingonberry Brie en Crout
Paired with Prophecy, Marlborough- Sauvignon Blanc

Starter

Lobster Bisque

Intermezzo

Sorbet Refresher

Entrees

Includes boursin mashed russets, creamed spinach, fresh popover
Paired with J Vinyards Ca' Black, California - Pinot Noir

Prime Rib \$60

Queen cut, house made au jus

Almon Crusted Walleye \$52

Lemon beurre blanc

Champagne Chicken \$48

Sautéed breast, champagne sauce, raspberry reduction, candied
almonds

Vegetable Napoleon \$48

Roasted garden vegetables, spinach, blistered red pepper mashed
russets, shaved parmesan, balsamic reduction

Sweets

Paired with Veuve du Vernay, France

Grapes Devonshire

Eggnog Panna Cotta

Pecan Bourbon Pie

20% service charge will be added to all food & beverages for groups of 8 or more. All service charges are the sole property of the Lowell Inn. ALLERGEN NOTICE: Many of our foods are prepared fresh in the Lowell Inn's kitchen from raw ingredients. The Lowell Inn cannot guarantee that cross-contact with allergens & gluten contaig products will not occur during preparation. Customers with allergies & gluten sensitivities should exercise judgement in regard to their individual needs. Consuming raw or undercooked foods may increase risk of foodborne illness. All consumptions at the Lowell Inn are subject to a city parking ramp fee of 1% regardless of its use.