

# 2024 New Year's Eve Menu

## Garden Room Reception

Complimentary champagne & canape selection

## Wine Pairing

Chef inspired pairings over 3 courses \$19

### Starter

Lobster Bisque

### Intermezzo

Sorbet Refresher

### Entrees

Includes boursin mashed russets & fresh popover

Paired with La Crema, California - Pinot Noir

Prime Rib \$63

Queen cut, house made au jus. Creamed spinach

Almond Crusted Walleye \$55

Lemon beurre blanc & grilled asparagus

Chicken Kyiv \$50

Hand rolled, breaded breast filled with house made garlic butter.

Shallot cream & grilled asparagus

Vegetable Napoleon \$50

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

### Sweets

Paired with Veuve du Vernay, France

Grapes Devonshire

Champagne Panna Cotta

Flourless Chocolate Torte

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 containing 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.