

HOTEL GETTYSBURG

— | LINCOLN SQUARE | —

NEW YEARS EVE MENU

FIRST COURSE

CHARCUTERIE DISPLAY

SELECTION OF CURED AND SMOKED MEATS, LOCAL AND
INTERNATIONAL CHEESES, OLIVES, SPICED NUTS, FRUIT PRESERVES,
SELECTION OF BREADS AND CRACKERS

SECOND COURSE

WINTER POMEGRANATE SALAD

KALE, POMEGRANATE SEEDS, FETA, CANDIED WALNUTS
AND HOUSE MADE CITRUS VINAIGRETTE

MAIN COURSE

FILET MIGNON

RED WINE REDUCTION AND CRAB CAKE WITH REMOULADE,
CARDAMOM MASHED POTATOES, BROCCOLINI

OR

MEATLESS FILET MIGNON

RED WINE REDUCTION AND VEGAN CRAB CAKE WITH REMOULADE,
CARDAMOM MASHED POTATOES, BROCCOLINI

DESSERT

SELECTION OF MINIATURE PETIT FOURS