



New Years Eve

Appetizers

Tuna Tartare

Cucumber, avocado, mango salsa, ponzu sauce, peach chili, sriracha lemon aioli, and fried wonton [G]

Pistachio Mustard Crusted Lamb Lollipops

Over whipped truffle potatoes, with fried garlic chips and a pomegranate glaze [G]

Sweet Potato Gnocchi

With a duck prosciutto and a brown butter sage sauce

Oysters 3 Way

Raw, Louise, and Oregonata oysters served with fresh lemon and mignonette

Blue Heron Cheese Board (for 2)

Manchego, Cave aged gouda, Wensleydale with cranberries, assorted charcuterie, honey comb, marcona almonds, dates, castelvetro olives

Salads

Classic Romaine Caesar

Topped with croutons

Shaved Brussel Sprout Salad

With candied walnuts, goat cheese, dried cranberries, and honey garlic vinaigrette [G]

Soup

Butternut Squash Soup

Fried sage, croutons, and cranberry pinot glaze

French Onion Soup

Topped with fresh baguette and gruyere

Entrees

Seabass

Over butternut squash risotto with romesco, lemon beurre blanc, and pomegranate glaze

Black Peppercorn Crusted Elk Tenderloin

Foie gras truffle whipped potato, snap peas, topped with fried onions and romesco [G]

Pan Roasted Herb Crusted Berkshire Pork Chop

Over sweet potato smash, charred brussel sprouts, and caramelized shallot

Filet Mignon with Lobster

Over Yukon mashed potatoes, snap peas, and hollandaise sauce

King Oyster Mushroom

Over roasted potatoes, swiss chard and lingonberry glaze[V, G]

*North Shore House
912 Swartswood Road Newton, NJ 07860
973-383-5460*

*Gluten free [G]
Vegan [V]
We cannot do separate checks*