



# INN AT HASTINGS PARK

LEXINGTON & CONCORD  
BOSTON, MASSACHUSETTS

## NEW YEAR'S EVE PRIX FIXE DINNER

### STARTERS

FRENCH ONION SOUP  
GRUYERE AND PROVOLONE CHEESE, CROUTON

CHARBROILED LANGOUSTINE  
TOMATO-HORSERADISH COMPOTE, PANCETTA LARDON, AVOCADO MOUSSE, FINGER LIME

### SALAD

KALE AND BLACK EYED PEAS  
CRISPY SHALLOT, QUINOA, PARMESAN, BACON VINAIGRETTE

ROASTED BRUSSEL SPROUTS  
POMEGRANATE SEEDS, MARCONA ALMONDS, COMTE CHEESE, LEMON VINAIGRETTE

### ENTREES

PAN SEARED FILLET MIGNON  
LOADED HASSELBACK POTATO, GREEN BEANS

NEW ENGLAND CIOPPINO  
LOBSTER TAIL, BAY SCALLOPS, MUSSELS, CLAMS  
TOMATO BROTH, CROSTINI

SPICED ACORN SQUASH  
COUS-COUS, CRANBERRIES, PEPITAS, CHICK-PEAS, FETA CHEESE

### DESSERTS

CARDAMOM PANNA COTTA  
HONIED FIG AND CANDIED PISTACHIOS

CHOCOLATE COFFEE TARTLET  
CINNAMON MASCARPONE

\$125 PER PERSON

EXECUTIVE CHEF: MICHAEL ARNOLD  
PASTRY CHEF: SHAYNA SHAW

WE APPRECIATE THE HARD WORK AND DEDICATION THAT OUR LOCAL FARMERS PUT INTO THEIR PRODUCT  
AND WE ARE PROUD TO SUPPORT THEM.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.