HILL'S RESORT

New Year's Eve Dinner Menu

Tastes of Wonderland

Walrus & the Carpenter Qysters six oysters on the half shell with an apple mignonette & basil oil The Knave's Tomato Tart

tomato, basil, and red onion with melted cheese in a flaky tart shell BRIE-YOND THE LOOKING GLASS

brie with whole roasted garlic, rosemary roasted cherry tomatoes & focaccia ~ a Hill's classic! Caterpillar's Mozzarella-Stuffed Meatballs mozzarella stuffed meatballs served over romesco sauce, topped with fried basil & basil oil

Through the Looking Glass

GOIDEN AFTERNOON SALAD spinach and arugula with poached pears, prosciutto, candied walnuts, pear vinaigrette & crumbled feta

> Allce's Caesar Salad a whimsical twist on the classic Caesar

CHESHIRE Car's Seafood Bisque a smooth & creamy seafood bisque. contains shellfish

Mad Hatter's Mains

Hatter's Airline Chicken crispy skin airline chicken breast, drizzled with a cherry port wine reduction. served with squash puree & broccolini

Tweedledee's White Fish israeli couscous, broccolini, & heirloom carrot purée to bring a splash of color to Wonderland

Jabberwock's PRIME RIB prime rib with juniper berry au jus, mashed potatoes & broccolini, for a feast fit for a champion

QUEEN OF HEARTS' STEAK OSCAR filet mignon topped with red crab and béarnaise sauce. served with scalloped potatoes & asparagus spears March Hare's Filet Mignon

filet mignon served over a green peppercorn au poivre sauce, topped with crispy parsnips. served with scalloped potatoes & asparagus spears

WHITE RABBIT'S RABBIT BOLOGNESE slow-simmered rabbit & italian sausage bolognese over pappardelle pasta

UNDERSEA LOBSTER TAIL butter-poached lobster tail over saffron risotto with lemon beurre blanc & asparagus spears

WONDERIAND CAULIFLOWER STEAK grilled cauliflower steak over butter bean purée, topped with a bright chimichurri sauce



