NEW YEAR'S EVE 2012
ZEPHRUS

Enjoy Two hour Seatings - Reservations suggested 508.693.3416
Chef Benjamin deForest

Appetizers

Grilled-Stuffed Quail Chestnut Spaetzle 16 / 32

Bay Scallop Macaroni & Cheese 14

Foie Gras Torchon Sweet Tea Reduction & Jeanette's Bread 18

Bitter Sweet Market Greens Corn Bread Croutons & Cider Vinaigrette 9

Parsnip Soup & Lobster Toast 11

Late Harvest Beets Celery Hearts, Sweet-Sour Onions & Goat Cheese 12

Entrees

Pan-Roasted Codfish & Lobster Salsify Stew 28

Roasted Rack of Lamb Asiago-Spinach Risotto
& Roasted Garlic-Red Wine Sauce 48

Grilled Filet Mignon Gruyere Potatoes, Asparagus
Mushrooms & Horseradish 32

Seared Big-Ass Sea Scallops Root Vegetables & Celery Tea 29

Not Ma's Home Roasted Chicken Gnocchi, Braised Chard
& Truffle Oil 26

Chef's New Year's Tasting Everybody's gotta do it 78

Dessert

Chocolate, Fruit or Caramel - all with a side of Decadence 11

Split Plate Fee
Please be responsible—stay the night at Mansion House or ask us to call you a taxi!
Happy New Year!