

Core Kitchen &  
Gateways Dine & Drink  
present  
a special New Year's Eve Menu

five courses for \$95

first seating 5:00 PM

second seating 7:30 PM

to make a reservation please visit  
[gatewaysinn.com/restaurant](http://gatewaysinn.com/restaurant)  
or call 413-637-1432

food by Core Kitchen,  
specialty wine pairings,  
cocktails, & hospitality  
by Gateways Dine &  
Drink

Frisee Salad  
white anchovies, smoked paprika, roasted tomatoes,  
toasted almonds

or

Cream of Chicken of the Woods Mushroom Soup  
marsala wine, miniature biscuits, nigella seeds

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Beef Tartare

capered green grapes, preserved knotweed, mustard, sweet  
pickled onions, marigold vinegar

or

Potato Rosti

dill cured smoked salmon belly, horseradish crema,  
nasturtium pods, nettle salt, tobiko

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Steamed Egg Custard

bonito dashi, soy, blue crab claw, scallions, roe, sesame rice  
cracker

or

Poached Off the Shelf Farm Egg

braised short rib, lentils, last summer's tomatoes, cubed  
fries, gouda

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Poached Cod Cheeks

miso broth, butter, beech mushrooms, water chestnuts,  
ume style cherries, water spinach

or

Crusted Leg of Lamb

dijon, herbs, trumpet mushrooms, spinach, melted leeks

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Chocolate Pate

toasted milk bread, candied walnuts, blueberry syrup, black pepper

or

Thyme and Honey Pavlova

bergamot syrup, blood orange supremes, black tea cream

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may  
increase your risk of food borne illness, especially if you have certain medical  
conditions. Please inform your server of any dietary restrictions.

