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

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

five courses for \$95

first seating 5:00 PM

second seating 7:30 PM

to make a reservation please visit gatewaysinn.com/restaurant or call 413-637-1432

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

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

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

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

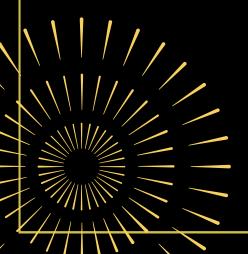
or

Crusted Leg of Lamb dijon, herbs, trumpet mushrooms, spinach, melted leeks

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

or

Thyme and Honey Pavlova bergamot syrup, blood orange supremes, black tea cream



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.