

New Year's Eve

Five Course Elegant Dinner - \$75

(Includes Appetizer or Soup, Choice of Salad, Sorbet, Entrée & Dessert)

Featured Drinks

Cameron Lemonade – Vodka, Chambord, Lemonade ~ 9

Cosmopolitan – Vodka, Cointreau, Rose's Lime & Cranberry ~ 9

Oban – Single Malt Scotch Neat ~ 17

Knob Creek Bourbon – Small Batch Kentucky Bourbon ~ 10

Appetizers

Lobster Bisque – Creamy soup with lobster and tarragon crème

Shrimp & Crab Cocktail – Jumbo shrimp with cocktail sauce & crab claw with remoulade dressing

Cheese and Charcuterie Plate – Cured meats and cheeses with seasonal garnishes

Salads

Cameron House Salad – Baby greens, blue cheese crumbles, Belgium endive, apples, pecans, sun dried cranberries with pomegranate dressing

Caesar Salad – Chopped romaine, roasted tomato bruschetta, topped with croutons and Caesar dressing

Spinach Salad – Baby spinach, hard cooked eggs, goat's cheese, roasted mushrooms and tomatoes, candied bacon with balsamic dressing

Sorbet

Mango apricot sorbet

Entrées

Petit Filet & Crab Cake – Grilled 5 oz filet of beef with port wine demi-glaze accompanied by a jumbo lump crab cake with remoulade sauce

Prime Rib – Slow roasted prime rib atop Yorkshire pudding, buttery whipped mashed potatoes, and horseradish jus

Grilled Salmon – Grilled Atlantic salmon topped with spinach and leek fondue accompanied with buttery whipped mashed potatoes

Honey Lavender Chicken – French cut boneless chicken breast with attached drumette atop buttery whipped potatoes sauced with honey lavender butter

Desserts

Crème Brulee – Classic French vanilla crème topped with sugar and caramelized to a hard crack

Cheesecake – Creamy cheesecake with a graham cracker crust and assorted topping

Chocolate Cake – Dig into a rich dark chocolate cake with a creamy fudge center, served warm and topped with vanilla bean ice cream

Limoncello Gelato – Vanilla Lemon Curd Swirl is sweet, creamy, and smooth with just a touch of that tart lemon sour that makes you want to dive in for another spoonful.

6% Sales Tax and 20% Service Fee not included

*** 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.**

Coffee Drinks

<i>Cameron Coffee</i>	
<i>Grand Marnier, Kahlua, Bailey's Irish Cream & Coffee</i>	8
<i>Hot Nutty Irishman</i>	
<i>Bailey's Irish Cream, Frangelico & Coffee</i>	7
<i>French Kiss</i>	
<i>Chambord & Homemade Hot Chocolate</i>	7

Featured Wines by the Glass

Beringer California Wines by the Glass

Moscato 7 ~ White Zinfandel 7 ~ Cabernet 9 ~ Merlot 8

Epicurean Wines by the Glass

Hess Select Chardonnay 9 ~ Coppola Sauvignon Blanc 10 ~

Ecco Domani Pino Grigio 8

Featured Wines by the Bottle

<i>CH4B</i>	<i>Francis Coppola Diamond Chardonnay ~ California</i>	<i>39</i>
<i>M10B</i>	<i>Francis Coppola Diamond Merlot ~ California</i>	<i>46</i>
<i>PN1B</i>	<i>Beringer Founders' Estate Pinot Noir ~ California</i>	<i>32</i>
<i>CS18B</i>	<i>Oberon Cabernet ~ California</i>	<i>49</i>



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&

Restaurant

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