

LANDMARK TAVERN

Logan Inn

new year's eve
4-course dinner

8pm-11pm

\$125 + tax per person & a champagne toast at midnight • \$30 + tax for children under 12
20% gratuity will be added to parties of 8 or more

MAKE A RESERVATION

appetizer

choice of

Lobster Bisque
crème fraiche, lobster

Heirloom Beets
whipped yogurt, citrus, arugula

Classic Beef Tartare
capers, dijon mustard, brioche

Caesar Salad
baby romaine, kale, parmigiano, garlic bread crumb

Baked Brie
orchard apples, candied walnuts, toasted sourdough

second course

Ricotta Agnolotti
winter black truffle, beurre blanc

entrée

choice of

Stuffed Delicata Squash
farrotto, cranberries, pistachio

Miso Salmon
roasted cauliflower, forbidden rice, sofrito, ginger beurre blanc

Hearth Fired Chicken
wild mushroom, sweet potato, mustard jus

Duck ala Orange
parsnip purée, shaved brussels sprouts, orange-spice reduction

Barolo Braised Short Rib
heirloom carrot, pearl onion, polenta

14oz Ribeye Steak
crispy fingerlings, charred broccoli, chimichurri
+\$12 enhancemen

dessert

choice of

Chocolate Decadence Cake

Cheesecake

Apple Tart

Assortment of Sorbet & Ice Cream

Raw Bar

East Coast Oysters
6/21

West Coast Oysters
6/24

Littleneck Clams
6/9

Shrimp Cocktail
5/20

LMT TOWER
salmon crudo
crab cocktail
8 east coast oysters
8 west coast oysters
8 clams
6 shrimp
125

Children's Menu

..... appetizer

Fruit & Cheese

..... entrée

choice of

Pasta with Butter or Pomodoro

Cheeseburger & French Fries

Chicken Fingers & French Fries

..... dessert

Vanilla or Chocolate Ice Cream



Executive Chef, Jef Marino



@loganinnpa | @bylandmarktaverns