LANDMARK TAVERN

Logan Inn

new year's eve
3-course dinner

MAKE A RESERVATION

first course

choice of

Butter-Poached Lobster Tail
cauliflower purée, citrus beurre blanc, paddlefish roe, petite salad

Steak Tartar
black garlic aioli, shaved parmesan, crisp capers, arugula, sourdough crisps

Roasted Chestnut & Ricotta Agnolotti
roasted chestnut & ricotta agnolotti madeira mushroom sauce, crispy sage, aged pecorino

Endive & Blood Orange Salad

entrée

choice of

Filet Mignon
Potato pavé, roasted baby carrots, black truffle bordelaise

Black Sea Bass
Saffron risotto, broccolini, lobster beurre blanc

Herb-Crusted Rack of Lamb
Parsnip purée, roasted shallot, haricots verts, red wine jus

Pistachio Encrusted Halibut
Creamy polenta, roasted fungi & rapini, sauce ravigoto

Wild Mushroom & Leek Wellington
Butternut squash purée, broccolini, mushroom jus

dessert

choice of

Dark Chocolate Délice
hazelnut praline, espresso crème anglaise

Vanilla Bean Panna Cotta
champagne-poached pear, almond tuile

Warm Apple Tarte Tatin
calvados caramel, cinnamon ice cream

Raw Bar

East Coast Oysters
6/21

Littleneck Clams
6/8

Shrimp Cocktail
5/22

Salmon Tartare | 19
jalapeno mousse, avocado, chili crunch, wonton crisps

LMT TOWER

Petit | 69
6 east coast oysters, 6 littleneck clams, 4 shrimp, crab salad, salmon tartare

Grande | 159
12 east coast oysters, 12 littleneck clams, 8 shrimp, crab salad, salmon tartare, lobster salad

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

$105 + tax for adults • $30 + tax for children under 12
20% gratuity will be added to parties of 8 or more