

NEW YEAR'S EVE 2018

Norfolk

STARTERS

GOAT CHEESE QUICHE TARTLET

Caramelized Onions, Scallions, Leeks

LOBSTER BISQUE

Sherry Reduction, Chunk Lobster, Parmesan Crisp

SMOKED SALMON CROSTINI

Whipped Caper Cream Cheese, Arugula, Shaved Red Onion

STUFFED PORTOBELLO MUSHROOM

Spinach Artichoke Cream Stuffing, Roasted Pepper Coulis

MIXED GREEN SALAD

ENTREES

SEARED SEAFOOD CAKES

Lump Crab, Lobster, White Fish, Wilted Kale
Roasted Asparagus, Blood Orange Remoulade

HORSERADISH HERB ENCRUSTED ROASTED RIBEYE

Dijon Twice Baked Potato, Asparagus, Whiskey Steak Sauce

MUSHROOM BRIE STUFFED CHICKEN BREAST

Potato Cake, Kale Chips, Cranberry Apple Compote

SEARED SCALLOPS

Sweet Pea Risotto, Microgreens, Charred Tomatoes, Cheese Crisp

SPINACH CREPES

Butternut Squash, Caramelized Fennel, Crispy Mushrooms
Roasted Cauliflower White Bean "Alfredo"

DESSERTS

RASPBERRY AND CREAM CUSTARD

Champagne Gel, Gold Dusted Raspberries

MILLION DOLLAR BAR

Almond Short Bread, Salted Caramel, Chocolate Ganache, Nut Brittle

FLOURLESS CHOCOLATE TORTE

Italian Cherries, Lemon Port Reduction, Whipped Cream

BAKED BRIE

Puff Pastry, Fresh Fruit, Blackberry Honey Glaze

EXECUTIVE CHEF - LISA M. LUDWIG

The consumption of raw and undercooked meats,
fish & eggs may increase your risk of food-borne illness.

**3 course prix fixe \$65 per person includes tax and gratuity.
drinks and alcohol not included.**

Reservations Recommended call 860-542-5531 or www.InfinityHall.com

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★ MARTINIS ★

INFINITINI 12

Absolut Ruby Red | PAMA Pomegranate
St. Germaine | Lime

"GRACE POTTER" 12

Makers Mark | Maggie's Lavender Syrup | Lemon

CUCUMBER 12

Crop Organic Cucumber Vodka | House-made Lemonade

LIME IN THE COCONUT 12

Sugar Island Coconut Rum | Fresh Lime Juice
Coconut Cream | Pineapple Juice | Splash of Midori

LAVENDER 12

Bombay Sapphire | Crème de Violette | Limoncello

★ BEER ★

BUDWEISER, USA 4

BUD LIGHT, USA 4

OMISSION LAGER (GLUTEN REMOVED), USA 6

SAM ADAMS LAGER, Boston 6

BLUE MOON BELGIAN WHITE ALE, Colorado 6

LAGUNITAS IPA, California 6

PACIFICO CLARA, Mexico 6

DOGFISH HEAD SEAQUENCH SOUR ALE, Delaware 6

STELLA ARTOIS, Belgium 6

HEINEKEN, Holland 6

BECKS NON-ALCOHOLIC, Germany 6

★ COCKTAILS ★

ROSEMARY GREYHOUND 9

Berkshire Mountain Distillers Greylock Gin
Grapefruit Juice | Muddled Rosemary | Grapefruit

"FIRE & ICE" 9

Blue Agave Tequila | Strawberry Puree
RIPE Agave Margarita Juice | Jalapeño

I'M JAZZED 9

Vodka | Peachtree | Melon Liqueur | Pineapple Juice

BLUEBERRY LEMONADE 9

Cold River Blueberry Vodka | House-made Lemonade

MAI TIME 12

Dark & Coconut Rums | Triple Sec | Apricot Brandy
Orange & Pineapple Juice | Splash of Grenadine

★ BEVERAGES ★

SOFT DRINKS 2 | JUICE 3

HOUSE-MADE LEMONADE 3

FRESH BREWED HARNEY & SONS ICED TEA 3

HALF & HALF 3

Lemonade & Iced Tea

SAN PELLEGRINO 250ml 3 | Liter 6

STEWARTS SODA 3

Orange | Rootbeer | Birch Beer

OMAR COFFEE

Coffee 3 | Espresso 3.50

Cappuccino, Latte, Hot or Iced 4

HARNEY & SONS ORGANIC BOTTLED 4

Blackberry Tea | Peach Tea | Matcha

★ INFINITY BISTRO ★

SUNDAY SESSIONS

Free Live Music in the Bistro! Every Sun 6 - 8 pm



OPEN MIC

Every Thursday Night @ 8 pm

ART GALLERY



PRIVATE PARTIES CALL FOR INFORMATION



SPECIAL THEMED DINNERS

CHECK OUT OUR COMPLETE SHOW CALENDAR AND LIST OF SPECIAL EVENTS AT INFINITYHALL.COM