

## *Desserts*

*Edible works of art*

**Chocolate Layer Cake** With chocolate sauce. 11  
Add vanilla ice cream. 13

**Carrot Coconut Cake** Toasted coconut - tropical twist, salted caramel. 11

**Grapenut Custard** Old New England classic, pure vanilla, whipped cream. 8

**Fresh Fruit Sorbet** Soft, smooth frozen offering, ripe fresh fruit - dessert or between courses. GFP 9

**Warm Apple Cake** Fresh apples, cinnamon, nutmeg, fresh baked in-house, streusel topping. Warm with salted caramel. 10

**Crème Brûlée d' Jour** Our creativity abounds daily with new flavors. GFP 10

**Vanilla Ice Cream** Ultra-premium, rich, creamy. 8

**Hot Fudge Sundae** Vanilla ice cream, rich Belgian chocolate sauce, pecans, whipped cream. GFP 10  
Add a made-in-house Gluten Free Brownie to your Sundae GFP 14

### **Children's menu items available for those under 12**

*GFP signifies items made with gluten-free products. It does not mean "allergy-free" as our kitchens are not 100% gluten-free and cross contact may occur.*

*Before placing your order, please inform the server if a person in your party has a food allergy.*

*\* Regarding FDA Food Code, written information available upon request.*

The  
**Dan'l Webster**  
Inn & Spa

# *New Year's Eve Menu*

149 Main Street  
Sandwich, MA  
02563

508-888-3622

2023 /2024



## Appetizers

**Jumbo Lump Crab Cake** Green onion, ginger scented, saffron aioli, fennel and celery heart salad. 17

**Shrimp Cocktail** Four wild caught shrimp, homemade cocktail sauce. GFP 19

**Butter-braised Calamari** Calabrian chili, preserved lemon, baby heirloom tomatoes, basil, crusty bread. 15

**Duck Pastrami** House cured and smoked, griddled apple butter rye crostini, pomegranate mustard, watercress. 16

**Whipped Ricotta Bruschetta** Lemon ricotta, roasted tomatoes, truffle powder, basil, EVOO, cracked pepper. 14

**Oysters on the ½ shell \*** Locally sourced, smokey anise-scented mignonette. GFP 16

## Soups & Salads

**Soup of the Day** Fresh cup of soup ~ made in-house ~ ask your server for today's offering. 9

**Cape Cod Lobster Chowder** Cup of chowder - chunks of lobster meat, potatoes, fresh herbs. 12

**Field Greens Salad** Select mixed baby lettuces. GFP 10

**Caesar Salad \*** With sourdough croutons 11.25  
With marinated white anchovies 13

**Blue Cheese Salad Webster** Specialty lettuces, Gorgonzola cheese, golden raisins, grape tomatoes, pistachios. GFP 13

**Strawberry and Burrata Salad** Specialty lettuces, Burrata cheese, strawberries, candied pecans, organic cocoa vinaigrette. GFP 13

## Signature Lobster Specialties

**Lobster Green Salad** Fresh shelled lobster meat, herb mayonnaise, specialty greens. GFP 34

**Lobster Sandwich** Heaping portion fresh lobster meat, herb mayonnaise, grilled brioche bun. 34 *GFP with substitution of bread - additional 2 added*

## Dinner Entrées

*All entrees are available  
Gluten-Free*

**Slow Roasted Prime Rib of Beef \*** au jus. (As available) GFP 42

**Grilled Filet Mignon \*** Cabernet demi-glace. GFP 50

*Choose One: Yukon Gold Mashed ~ Duck-fat Roasted New Potatoes*

*Suggested wines: Catena Historico Malbec – 2020 - \$13 glass / \$52 bottle (309)  
Educated Guess Cabernet Sauvignon – 2020 - \$14 glass / \$56 bottle (317)*

**Wok Fired Atlantic Salmon\*** Citrus, ginger scented filet, seared crisp, white soy, sweet chili beurre blanc, sesame jasmine rice, vegetable. *GFP without the sauce* 35

*Suggested wines: Vercheres Chardonnay – 2022 - \$11 glass / \$44 bottle (304)  
Decoy Pinot Noir – 2021 - \$13 glass / \$52 bottle (316)*

**Lobster Crusted Cod** Panko and lobster crumbs, butter poached lobster meat, lemon beurre blanc, vegetable, Signature brown rice quinoa pilaf. 37

*Suggested wines: Z. Alexander Browne Chardonnay – 2021 - \$11 glass / \$44 bottle (308)  
Fusão Alvarinho – 2022 - \$12 glass / \$48 bottle (302)*

**Slow Roasted Lamb Rack \*** Pistachio meringue, sour cherry jus, sweet potatoes. GFP 55

*Suggested wines: Joel Gott Zinfandel – 2022 - \$12 glass / \$48 bottle (312)  
Domaine de la Solitude Cotes du Rhone – 2021 - \$11 glass / \$44 bottle (315)*

**Hen of the Woods** Pan bronzed, crispy skin, semi-boneless, airline breast, gourmet mushrooms, baby carrots, duck-fat roasted new potatoes, madeira ver jus wine sauce. GFP 32

*Suggested wines: Z. Alexander Browne Chardonnay – 2021 - \$11 glass / \$44 bottle (308)  
Decoy Pinot Noir – 2021 - \$13 glass / \$52 bottle (316)*

**Pan Roasted Swordfish** Sweet spices, umami cashew salad, sesame roasted sweet potatoes, sweet soy. 34

*Suggested wine: Dr. K. Frank Gruner Veltliner – 2021 - \$12 glass / \$48 bottle (303)*

**Curried Lobster** Garam Masala, sesame jasmine rice, fennel, pearl onions, vanilla mango cream. GFP 46

*Suggested wine: Z. Alexander Browne Chardonnay – 2021 - \$11 glass / \$44 bottle (308)*

**Roasted Butternut Pappardelle** Pear, ricotta, black garlic, walnuts, truffle, Reggiano cheese. *(vegetarian, not available GFP)* 30

*Suggested wines: Dr. K. Frank Gruner Veltliner – 2021 - \$12 glass / \$48 bottle (303)  
Sassoregale Sangiovese – 2020 - \$11 glass / \$44 bottle (311)*