



New Years Eve 2018

Alice Lewis worked at Jay Peak during the Walter Foeger years (1956-1968). She was the front office manager and a tireless worker handling everything from accounting and marketing to budgeting, parking and payroll. She embodied the Jay Peak character in everything she did and even ran a de facto boarding house for Jay Peak workers just across the road from the mountain. On many nights, she'd make dinner and invite those staying with her to join together. In that spirit, we've named this restaurant Alice's Table, and keep one table open, each night, so that folks can gather around, have dinner and share stories. Alice was always a behind the scenes talent and didn't ever want the light on her. We're happy to have the opportunity to share her story and welcome you to her Table.

All New Year's Specials are served with Dinner Rolls, your choice of Soup or Garden Salad with Maple Balsamic Dressing and are paired with a Wine that is included in the price.

Tomahawk Steak 68

32oz Steak cooked Medium-Rare and topped with Bayley Hazen Compound Butter.
Served with Garlic Mashed Potatoes and Brussel Sprouts tossed with Bacon.
Paired with Decoy Cabernet Sauvignon.

Rack of Lamb 56

4-Bone Rack of Lamb cooked Medium-Rare and topped with a Maple Demi-Glace.
Served with Herb Roasted Fingerling Potatoes and Grilled Asparagus.
Paired with Mac Murray Pinot Noir.

Halibut 56

8oz Halibut Filet Pan Seared and served over Sweet Pea Risotto
with a Lobster Cream Sauce and Grilled Asparagus.
Paired with Chateau Du Casse Bordeaux Blanc.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A 9% meals tax will be added.