

Celebrate New Years Eve at the Top of New England!



Join Mount Washington Observatory Programs Manager Jeff DeRosa and Chef Marc Kurnick for a memorable New Year's Eve at 6,288 feet!

Saturday, December 31, 2011 - Sunday, January 1, 2012

The 2011 trip has sold out, but we are happy to reserve you a space for 2012. Please call (800) 706-0432 (800) 706-0432 , x225 or email education@mountwashington.org to make sure you are first in line for the 2012 celebration.

Join us for a memorable New Year's Eve high atop New England's tallest peak! Our third annual New Year's Eve EduTrip is led by Mount Washington Observatory Programs Manager Jeff DeRosa, along with his fiancée Sarah Hawkes. Jeff and Sarah will offer an in-depth look at the work of the Mount Washington Observatory and the extreme weather that the mountain is known for.

Like any EduTrip, the Observatory provides all meals, beginning with coffee and pastries upon arrival on New Year's Eve and ending with lunch on New Year's Day. However, like the last two unforgettable New Year's Eve events at the Observatory, dinner will be astonishing!

While Mount Washington will provide the stunning scenery, MWO members and volunteers Marc Kurnick and Ed O'Malley will team up to present an impressive

Preparation

Before you make reservations, please be sure to visit the main [Winter EduTrips webpage](#) to learn more about essential gear, health and fitness requirements, what to expect, trip logistics and more.

This is an overnight adventure to one of the planet's most extreme places, recommended only for those in good physical condition.

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culinary masterpiece, all prepared in the Observatory kitchen for New Year's Eve. Marc, a very talented chef from Maine, will serve up a truly breathtaking nine-course meal, punctuated by a very appropriate (and delectable) dessert... a Summit Chocolate Soufflé with fresh whipped cream and confetti chocolate shavings!

Tickets for this extraordinary event are \$1,000 per person. [Please click here to purchase your tickets for New Year's Eve on Mount Washington.](#)

Tickets include all meals (including specially-paired wines with New Year's Eve dinner), transportation to and from the summit, overnight lodging in an Observatory bunkroom and all educational content.

Each participant will receive a very special commemorative gift and a framed 8" x 10" group photograph from the event.

Only nine tickets are available, and this event will undoubtedly sell out quickly. If you are interested in joining us for this memorable event, we recommend that you purchase tickets as soon as possible. Don't miss this incredible chance to be among the very first people in the nation to welcome the first sunrise of 2012!

All proceeds benefit the nonprofit Mount Washington Observatory.



Chef Marc Kurnick

With thirty years of professional cooking experience, Chef Marc Kurnick credits the U.S. Marine Corps for his earliest formal training in the field. Post active duty discharge in 1984 he built his experience

base at a Los Angeles hot spot cooking for a host of celebrities until



Menu

*Course 1: Canapé trio .
assorted crostini with
caviar, chutney and
cheeses*

*Course 2: Consommé
with baked Parmigiano
wafers*

*Course 3: Terrine of
Country Paté*

*Course 4: Clams Casino
del Marco . Mahogany
Cherrystone clams
baked with sweet
pepper & onion
brunoise, apple-smoked
bacon and cracker
crumbs*

*Course 5: Chilled baby
spinach, arugula and
mustard greens salad
with toasted pecans,
hearts of palm and fresh
strawberries &*

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opting for a culinary degree over an offer to take a managerial role there. Staying at Johnson & Wales University to earn an Associate's degree in Culinary arts, and Bachelor of Science degree in Food Services Management and Nutrition, Marc then moved to Chicago with his new bride and baby girl. Trying out a management position with Marriott Corp., he soon returned to New England to pursue his passion for the art of food preparation. Marc ultimately settled in southwestern Maine to raise his four children and to continue honing his skills, developing new ways to interpret various regional cuisines and present dishes with his own flare. Marc and his wife Ann became innkeepers upon their move to Maine, he running the kitchen at Westways on Kezar Lake. In the years since 1995, Marc has applied his skills and love for food preparation at such local establishments as The Sheraton Four Points Hotel, The Darby Field Inn, The Center Lovell Inn, The Severance Lodge Club and the Pleasant Point Inn. During the past 17 years he has also been an active Personal Chef, assisting clients with weekly meal preparation and catering social events.

strawberry vinaigrette

*Course 6: Tuna Tataki .
Sushi-grade tuna,
encrusted with black
sesame seeds, seared
and served rare with
ginger and wasabi*

*Course 7: Pear and
fresh mint Sorbet*

*Course 8: Maine Filet
Oscar . Prime Angus
beef tenderloin steak,
crowned with fresh
lobster, asparagus and
sauce Bernaise*

*Course 9: Summit
Chocolate Soufflé with
fresh whipped cream
and confetti chocolate
shavings*