

New Year's Eve

December 31, 2017

Amusé



Appetizers

Choice of one

Lobster Bisque

Butternut Squash Ravioli (GF option)

vegetable - ginger infused broth - sea salt butter

Sautéed Jumbo Diver Sea Scallop

leek fennel concasée mint bergamot bouillon

Foie Gras & Shrimp

honey avocado papaya - hot foie gras - Hawaiian farm shrimp baby green

Main Course

Choice of One

Grass Fed Colorado Beef Tenderloin

charred cauliflower - fried sage polenta -
roasted shallot and mountain mushroom - cabernet jus

Wapiti Elk Filet

honey lavender carrot mousseline - kumquat - date -
quince apples chutney - carcuma crust

Free Range Chicken Breast

spicy cream corn - root vegetable chips - jus de viande

Dover Sole "Meunière"

baby spinach - crispy potato tuile - brown lemon butter

Sweet Potato Gnocchi

gluten free - grilled vegetable salad tapestry

Add Hot Foie Gras to any Entrée \$ 15



Symphony of Dessert

assorted dessert sampler



Mignardises

petits fours

First Seating \$130

Beverages, Tax & 20 % Gratuity are Additional