

# New Year's Eve Menu

## AMUSE BOUCHE

### Chef Juan's Trifle

Mashed Potato, Prawns, Crab, Avocado, Sriracha Aioli, Lime

## APPETIZERS

### Ribeye Crostini

Nori Crusted Ribeye, Wild Mushroom Duxelle, Sesame Vinaigrette, Wasabi Aioli, Sriracha Aioli, Sesame Seeds, Scallions, Crispy Wonton

### Cajun Crab Cake

Claw Meat, Chives, Red Pepper, Old Bay, Creole Remoulade, Jalapeño Lime Slaw, Cilantro

### Albacore Tuna tataki

Sesame Crusted, Daikon Curls, Ponzu sauce, Pea Shoots, Ninja Radish

### Shiitake Mushroom Soup

Truffle Oil, Roasted Shiitake, Chive, Tarragon Crème Fraîche, Ciabatta Crouton

## ENTREE

### Merlot Braised Elk Osso Bucco

Fontina Potato Pave, Asparagus, Elk Demi, Gremolata

### Bacon Wrapped U10 Scallops

Whiskey Syrup Glazed, Saffron Risotto, Green Peas, Citrus Salsa

### Pan Seared King Cole Duck Breast

House Made Chive Gnocchi, Butternut Squash and Carrot Puree, Forno Roasted 5 Spice Squash, Toasted Pumpkin Seeds, Fried Brussels

### Grilled Arctic Char

Sweet Potato Rosti, Corn Succotash, Cilantro, Lime Beurre Blanc

## DESSERT

### Chef's Selections Dessert Medley

Cakes, Sweets, Macaroons and Tarts

*Ice Wine is available for guests who do not wish to have the dessert.  
Ice wine can also be added on to the dessert course for \$11 per glass (3oz.)*