



2018 New Years Eve Menu

Starters

Smoked Chicken Pozole

Wild Rice, Hominy, Peppers, Radish

Pistachio Crusted Fried Scamorza Cheese

Apple Bourbon & Bacon Jam, Focaccia Crostini

Quinoa & Farro Salad

Feta Cheese, Butternut Squash, Baby Kale, Pomegranate Seeds,
Roasted Hazelnuts, Blood Orange Vinaigrette

Surf & Turf Kabob

Beef Ribeye, Lobster Tail, Shaved Black Italian Truffles, Micro Sorrel,
Wild Rice-Corn Succotash, Tarragon Béarnaise

Entreés

Agave Glazed Cedar Plank Salmon

Roasted Winter Root Vegetables, Saffron Fingerling Potatoes, Citrus Beurre Blanc

Vegan Spaghetti & Meat Balls

Spaghetti Squash, Braised Lentil Meat Balls, Sautéed Baby Spinach, Red Wine Tomato Sauce,
Black Garlic & Basil Pesto

Cherry Wood Smoked Filet Mignon

Wild Mushroom, Smoked Gouda, Pancetta & Butternut Squash Bread Pudding,
Grilled Asparagus, Pink Peppercorn Brandy Jus

Braised Kurobuta Pork Shoulder

New Mexico Hatch Chile Sauce, Goat Cheese Polenta Croquets, Sautéed Mustard Greens

Desserts

Lavender & Honeycomb Cheesecake

Raspberry Coulis

Pink Champagne Cake

Chantilly Cream, Macerated Strawberries

Cover's Cherry Pie

Smoked Maple Bourbon Pecan Praline Ice Cream

50 per person (children 2-12 half price separate kids menu also available)