



NEW YEAR'S EVE 2016

Saturday, December 31

5 PM – 9:30 PM

AMUSE BOUCHE

PICKLED ONION AND SWEET CORN FRITTER

Pink Peppercorn Yogurt Sauce

MOUNTAIN CROSTINI

House made Beef Heart Pastrami Ruben

FIRST COURSE

OXTAIL STEW

Rosemary Goat Cheese Dumpling

SMOKED VENISION SAUSAGE

House Pickles, Mustard

OYSTERS ROCKEFELLER

Classic Presentation, Hollandaise

CURED SALMON CANAPE SALAD

Belgian Endive, Red Pear, Pomegranate, "Moody" Blue Cheese

ENTREE COURSE

PAN SEARED STRIPED BASS

Braised Chard, Blackberry Compote, Crisp Sweet Potato

ELK LOIN WELLINGTON

"Classic" Foie Gras, Mushroom, Brussel Sprouts, Black Currant Reduction

CRISPY MAGRET DUCK BREAST

Lentil Ragout, Fennel Jam, Asparagus

VEGETARIAN OPTION

You Choose or Chef's Choice

DESSERT COURSE

SMALL BATCH SHERBERT

Cookie Tuile, Berries, Angel Hair Caramel

GINGERBREAD JELLY ROLL

Peppermint Meringue

SACHER TORTE

Fudge Torte, Sundried Apricot

\$75 Prix Fixe

Reservations Recommended

307-353-2300 x 1368

Special Holiday Kid's Menu available

