

BAR MEETS GRILL

NEW YEAR'S EVE MENU

COURSE ONE

Choice of Soup or Salad:

Citrus and Herb Salad

A Vibrant mix of baby arugula and frisee, tossed with juicy segments of blood orange and grapefruit, thinly shaved fennel, and toasted hazelnuts, finished with a light citrus vinaigrette.

Porcini Mushroom Bisque

Velvety porcini and wild mushroom bisque, served with crème fraiche, dried herbs, and a toasted crostini topped with an exotic mushroom preserve.

COURSE TWO

Choice of Entrée:

Fillet Oscar Reimagined

Snake River Farms fillet crowned with a cold-water lobster tail and asparagus, over roasted shallot potato puree, finished with lemon-tarragon hollandaise.

Roasted Sweet Potato

Roasted sweet potato with chestnut and wild rice, finished with a cranberry gastrique.

COURSE THREE

Chocolate Hazelnut Mousse

Layers of chocolate cake, dark milk chocolate mousse & hazelnut praline.

\$149 Per
Person

BAR MEETS GRILL

CHRISTMAS MENU

COURSE ONE

Choice of Soup or Salad:

Seasonal Salad

A vibrant mix of winter greens tossed with crisp red apple, sweet grapes, and candied walnuts, finished with gorgonzola and a creamy house dressing.

Smoked Potato and Leek Soup

Velvety Yukon Gold potatoes and sweet leeks gently smoked, finished with crème fraiche and crispy pancetta.

COURSE TWO

Choice of Entrée:

18oz RR Ranch Prime T-Bone Steak

Seared and finished with roasted fingerling potatoes and seasonal vegetables.

Black Cod

Pan-seared black cod served over truffled potato puree with charred broccolini garnished with preserved lemon gremolata.

COURSE THREE

Chocolate and Cheesecake Duo

Chocolate sponge cake, layered with rich chocolate cream, raspberry confit and pistachio with New York-Style Cheesecake

\$95 Per
Person