



New Year's Eve

prix fixe menu \$175
custom wine pairing \$100

Early Seating

seafood platter

oysters on the half shell, shrimp cocktail & snow crab claws

lobster bisque

lobster fritter & shellfish foam

grilled endive salad

honey crisp apples, spiced pecans, bing cherries, roasted garlic & herb vinaigrette

prosciutto wrapped monk fish

tomato-shellfish broth & manila clams

pan seared scallops

pumpkin puree, caramelized root vegetable,
spiced pecans & bacon-cherry marmalade

blood orange & champagne sorbet intermezzo

colorado lamb loin

chive spaetzle, wild mushrooms & natural jus

brandt beef prime tenderloin

potato fondant, asparagus & bordelaise sauce

chocolate trio

pot de creme, flourless chocolate cake & truffles

JEFF CASAGRANDE CHEF DE CUISINE
LOUIE CARLETTI-SILVA SOUS CHEF



new year's eve kids menu

Early Seating

\$60 three course prix-fixe

heirloom tomato bisque
mini grilled cheese

lobster bisque
lobster fritter & shellfish foam

chopped wedge salad
smoked bacon, cherry tomatoes, avocado, blue
cheese, crispy shallots & house ranch

grilled brandt beef prime tenderloin
potato puree, asparagus & demi

grilled chicken breast
potato puree & baby carrots

pan seared scallops
pumpkin puree, caramelized root vegetable,
spiced pecans & bacon-cherry marmalade

butternut squash agnolotti
brown butter, sage & pepitas

"s'mores"
liquid center cupcake, toasted
marshmallow & graham cracker
ice cream

chocolate trio
pot de creme, flourless cake & truffles

JEFF CASAGRANDE CHEF DE CUISINE
LOUIE CARLETTI-SILVA SOUS CHEF