



New Year's Eve Dinner 2017

(Choice of Entree Denotes Price of Dinner)

Amuse

Welcoming Glass of Champagne or Sparkling Cider

1st Course

guests select one:

New England Clam Chowder w/ House Made Brioche Croutons

Crispy Calamari w/ 4 Chile Lime Dipping Sauce

Maryland Blue Crab Cake w/ Chipotle Remoulade

Baby Spinach w/ Pear, Goat Cheese, Candied Pecans & Cranberry Vinaigrette

Shrimp & Spinach Dumplings w/ Tahini Sauce

Organic Baby Greens w/ Olive Oil & Lemon

Entrée

guests select one:

Grilled 'Rosen' Colorado Lamb Chops w/ Roasted Fingerling Potatoes,
Cipollini Onions, Baby Carrots & Pomegranate Demi-Glace

75.00

Pan Seared Barramundi w/ Creamy Sage Risotto, Broccolini,
& Orange – Saffron Beurre Blanc

70.00

Braised Pork Osso Bucco w/ Country Style Mashed Potatoes, Sautéed Baby Spinach
& Wild Mushroom Demi-Glace

60.00

Nogada Chile Relleno w/Chayote Squash, Asadero Cheese, Roasted Butternut Squash
& Nogada Sauce w/ Saffron Rice

60.00

Pan Seared Chicken Breast w/ Spaghetti Squash, Romanesco Broccoli
& Spinach - Garlic Cream

65.00

Slow Roasted 'Sterling Silver' Prime Rib w/ Horseradish Mashed Potatoes,
Ancho Chile Au Jus & Green Beans

65.00

Child's Plate – 10yrs. & Under

Mac n' Cheese & Choice of Dessert

25.00

Dessert

guests select one:

Warm Chocolate Upside Down Cake w/ Toasted Almonds & Vanilla Cream

Tahitian Vanilla Crème Brûlée

Coffee Bean Ice Cream w/ Piñon Crisp & "Cajeta" Caramel

Orange – Cranberry Bread Pudding w/ Vanilla Cream Anglaise

Salted Caramel Apple Cake w/ Cinnamon Ice Cream

Chocolate Mousse w/ Blood Orange Sauce & Pecan Chocolate Crust

Executive Chef: Kelmin Rosa

Pastry Chef: Rosa Lemus