

2022 NEW YEAR'S EVE GALA

at *Broadmoor Hall*

Reception

Smoked Salmon Tartine

Cucumber, Dill, Benedictine Cream Cheese, Brown Bread

Ahi Tuna & Caviar Tostada **GF**

Cucumber Dill Tzatziki, Preserved Lemon

Wild Mushroom & Black Truffle Fried Mac & Cheese Bite **V**

Black Truffle Cream Sauce

Dinner Menu

SALAD

Tuscan Lettuce Bouquet, Cucumber Ribbon **CN**

Bayley Hazen Blue Cheese, Candied Walnuts
Heirloom Tomato, Champagne & Herb Vinaigrette

APPETIZER

Spinach & Four Cheese Ravioli **CN, V**

Toasted Hazelnuts, Wilted Spinach
Roasted Garlic, Black Truffle Cream Sauce

FISH COURSE

Chilean Seabass Provençal

Herb Butter, Patty Pan & Baby Zucchini, Eggplant
Cippolini Onions, Saffron Potato Puree, Niçoise & Olive Tomato Sauce

MEAT COURSE

Grilled Angus Beef Tenderloin, Maître d'Hotel Butter **GF**

Baby Garden Beans, Roasted Baby Yukon Potato
Parmesan Espuma, Crispy Shallots, Black Truffle Jus

DESSERT COURSE

New Year's Eve Countdown Dessert

Dark Chocolate Mousse, Vanilla Bean Parfait, Crispy Hazelnut

GF - Gluten Free | **DF** - Dairy Free | **CN** - Contains Nuts
Menu subject to change

