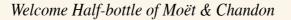


# NEW YEAR'S EVE

**DECEMBER 31, 2018** 





#### ANTIPASTI BUFFET

Artisanal cheese and charcuterie, redkin pepper and chorizo spread, chickpeas in onion sauce, marinated mushrooms and olives, sweet and sour pearl onions, red pepper hummus, rosemary focaccia and baguettes

#### **APPETIZER**

**FOIE GRAS** Pan-seared with fig mostarda

CRAB CAKE Smoked paprika aioli, rustic leaf salad and citrus vinaigrette

MARKET GREENS Warm goat cheese, pickled vegetables and cranberry vinaigrette

## ENTRÉE

PRIME NEW YORK STRIP STEAK & PAN-SEARED SCALLOPS Manhattan sauce

COLORADO LAMB CHOPS Roasted Brussels sprouts, creamy grits and brandy reduction

HALF-ROASTED CHICKEN BREAST German potatoes and white wine caper reduction

HALIBUT Melted leeks, maitake mushrooms, grilled radicchio and mustard greens

### DESSERT

WHITE CHOCOLATE PANNA COTTA Dark chocolate and berry compote glaze

**RED WINE POACHED PEAR** Marscapone mousse

GINGER CRÈME BRÛLÉE

**SEATING 1** 

S O F I T E L

SEATING 2

8:30PM - 9:30PM | \$265

5:00PM - 6:00PM | \$185