

SUN MOUNTAIN LODGE

The Dining Room

NEW YEAR'S EVE MENU



STARTER SELECTIONS

OYSTERS ON THE HALF SHELL (GF)

BUTTERNUT SQUASH BISQUE (GF)

Topped with Truffle Oil | Focaccia Croutons

SUN MOUNTAIN SALAD (GF)

*Frisée | Radicchio | Beets | Candied Pecans | Bleu Cheese |
Honey Truffle Vinaigrette*

Domaine Ste Michelle Luxe Brut — Columbia Valley — \$12/glass

Saint M Riesling CSM Dr. Loosen — Pfalz — \$8/glass

ENTRÉE SELECTIONS

ROASTED TENDERLOIN (GF)

Mashed Potatoes | Baby Carrots | Port Wine Demi Glace

*Tribute ~ Brown Family 2015 — Columbia Valley —
\$15/glass*

LOBSTER (GF AVAILABLE)

*Butternut Squash | Gnocchi | Brown Butter | Balsamic
Reduction*

*The Calling 2016 —Dutton Ranch ~ Russian River —
\$12/glass*

LAMB OSSO BUCO (GF)

*Braised Lamb | Cabernet Sauce | Polenta | Pecorino Romano
| Gremolade*

*Orin Swift ~ 8 Years in the Desert 2016 — Zinfandel | Petit
Sirah | Syrah — \$20/glass*

SUN MOUNTAIN LODGE
The Dining Room

NEW YEAR'S EVE MENU



DESSERT

\$85.00 PER PERSON

CRANBERRY CHAMPAGNE TRUFFLE

Vanilla Bean Whipped Cream

*Martell Blue Swift Spirit Cognac V.S.O.P. — Finished in Bourbon
Casks — \$12/glass*

Vegetarian requests are always welcome. Please ask your server for recommendations. Please notify a Resort representative of any specific food allergies.

\$20 corkage fee per 750 ml. bottle.

During normal kitchen operations involving shared cooking and preparation areas, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens or gluten.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness