

# NEW YEAR'S EVE 2018

## STARTERS

*Happy New Year!*

**Butternut Squash Bisque**  
*Topped with Truffle Oil  
Focaccia Croutons*

**Oysters on the Half Shell**

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

## ENTREES

**Roasted Tenderloin**  
*Mashed Potatoes | Baby  
Carrots | Port Wine Demi  
Glace*

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

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

## DESSERT

**Cranberry Champagne Truffle**  
*Vanilla Bean Whipped Cream*

*Executive Chef Tyler Krost  
Pastry Chef Samantha Huntsman*

\$85.00 per person

*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*