

2018 NEW YEAR'S EVE

Bash

SUSHI/SASHIMI STATION

Hawaiian Ono | Ahi Tuna | Ora King Salmon

ROLLS

Shrimp Tempura

Mango, Sriracha

Futomaki

Spinach, Mushroom, Daikon

Smoked Trout

BBQ, Cream Cheese

*Traditional accompaniments to include Ponzu Sauce, Katsu Sauce
Soy Sauce, Sriracha, Wasabi, Pickled Ginger*

SPANISH PAELLA STATION

Traditional Valencian Paella

Roasted Chicken, Shrimp, Smoked Chorizo, Squid, Mussels, Tomato Sofrito, Bomba Rice, Saffron

TOKYO CULT CLASSIC

Crispy Corner Post Ranch Pork Belly Steamed Buns (DF)

Hoisin, Pickled Cucumber and Radish Baby Bok Choy, Jalapeño Oil

Yakisoba (DF)

Stir Fried Noodles, Carrots, Scallions, Onions, Cabbage, Ginger, Okonomiyaki Sauce

HANDMADE PASTA AND RISOTTO

Campanelle Alla Arrabbiata (DF)

Prosciutto Cotto, Chili Pepper, Garlic, Tomato

Risotto ai Funghi (GF)

Wild Mushrooms, Parmigiano Reggiano

1858 HERITAGE STATION

Ice Tea Brined, Cast Iron Fried Chicken

Buttermilk Biscuits, Red Eye Gravy

Cornmeal Dusted Rocky Mountain Red Trout

Cajun Mayonnaise

Creole Spiced Deviled Eggs (GF/DF)

Mustard Dressing

Pimento Cheese with Broadmoor Bakery Lavosh

DESSERT BUFFET

Chocolate Marquise, Strawberry Champagne Verrine, Cardamom Crème Brulee

Passion Fruit Milk Chocolate Verrine, Carrot Cake Cupcakes

Triple Chocolate Cupcakes, Raspberry Lime Tarts, Blueberry Financiers

Chocolate Moelleux, Cinnamon Pain de Gene, Assorted Chocolates

GF/Gluten Free | DF/Dairy Free | CN/Contains Nuts | Menu Subject to Change