

2021 New Year's Eve Gala

at Broadmoor Hall

Reception

Ahi Tuna Poke Verrine

American Paddlefish Caviar, Sesame Crème Fraiche, Wonton Crisp

Warm Wild Mushroom, Spinach & Gruyere Vol au Vent

Dungeness Crab & Black Truffle Hush Puppies, Truffle Aioli

Dinner Menu

Salad

Tuscan Lettuce Bouquet, Cucumber Ribbon (CN)

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

Appetizer

Burgundy Black Truffle Gnocchi (GF)

Wild Mushrooms, Brown Butter Butternut Squash Puree
Parmigiano Reggiano Crisp

Fish Course

Pan Seared White Wine & Herb Marinated Pacific Halibut
Saffron Risotto, Tomato Provençal, Smoked Tomato Jus
Crispy Saffron Tuille

Meat Course

Reveir Cattle Company Prime Beef Tenderloin
Caramelized Onion & Thyme Maître d'Hôtel Butter
Glazed Jumbo Asparagus Bundle, Potato Puree
Sauce Grand Veneur

Dessert Course

Chocolate Sphere
Milk Chocolate Whipped Ganache, Mango & Mint Bavarian Mousse
Passion Fruit Coulis, Brownie Croutons

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