

2019 NEW YEAR'S EVE

Bash

SUSHI STATION (GF/DF)

Nigiri

Hawaiian Ono, Ahi Tuna, Ora King Salmon

Maki Rolls

Shrimp Tempura

Crab, Sriracha

Futomaki Roll

Spinach, Mushroom, Daikon

Spicy Tuna Roll

Ahi, Spicy Mayo, Sesame

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

Made to Order 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

COLORADO STREET TACOS

Featuring 3 Flavors of Hand Pressed, Made to Order Masa Tortillas:

Poblano Chicken (GF/DF)

Pork Carnitas (GF/DF)

Grilled Mahi Mahi (GF/DF)

Accompaniments

Cabbage Slaw, Shredded Lettuce, Queso Fresco, Shredded Pepper Jack
Roasted Tomato Salsa, Pico de Gallo, Guacamole, Mango Pineapple Relish
Onion & Cilantro, Chili Verde Salsa, Chalula, Tabasco

DESSERT BUFFET

Sacher Torte, Bruleed Apricots (CN)

Strawberry Champagne Verrine (GF)

Lime Vanilla Cupcakes, Triple Chocolate Cupcakes

Raspberry Pistachio Parfait, Raspberry Mousse, Candied Pistachios

Malted Milk Chocolate Verrine, Whiskey Chantilly, Salted Choc Streusel

Tropical Pate de Fruit

Assorted Chocolates and Petit Fours

Blueberry Yuzu Tarts

Gingerbread Creme Brulee

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