



New Year Eve Gala

December 31st - Everest Ballroom

Truffled cauliflower Velouté with Comté cheese crackers

Crispy fennel salad with Granny Smith apples, red onions, spiced grana Padano granola and Maple-Yuzu vinaigrette

Roasted Sweet potato salad with smoked meat, arugula, aged cheddar shavings with Horseradish, candied shallots and yellow mustard vinaigrette

Herb-grilled vegetable salad with Balsamic caramel

Romaine lettuce, with crispy Pancetta, garlic croutons, parmesan shavings, condiments and Caesar dressing

Orecchiette salad with Kalamata olives, toasted pine nuts, grape tomatoes, basil, sheep's milk Feta, and oregano-white balsamic vinaigrette

Prosciutto, cantaloupe, arugula, figs, buffalo mozzarella, fig reduction and EVOO

Creamy artichoke dip with Pecorino Pepato, greek yogurt and lemon zest

Assorted pickles and gourmet olives

Tuscan beef Carpaccio

Antipasto platter

Oriental spiced marinated mushrooms

Norwegian smoked salmon platter with Gravlax sauce and condiments

Ahi Tuna Crudo with Unagi flavor, smoked paprika fried rice noodles, micro Shiso, and toasted sesame seeds

Shrimp on ice with Wasabi cocktail sauce, Sriracha-lime mayonnaise

Raw oysters on the half shell with Tabasco, Cucumber-coriander mignonette

Selection of pasta to your taste

Neapolitan pizzas from our wood-fired oven

Herb-crusted Quebec veal rack with Foie Gras jus (carved tableside)

Farm-raised chicken breasts with herbs and paprika, Marsala sauce, and sautéed oyster mushrooms with parsley

Traditional meatballs

Seafood fricassée in white wine and Spanish saffron sauce, semi-confit cherry tomatoes with thyme and rosemary, dill and puff pastry blossoms

Roasted seasonal vegetables

Gratin Dauphinois

Cheese board

Sweet treats

Chocolate fountain with berries

Coffee, tea and herbal tea

