

WILLOW CREEK NEW YEAR'S EVE

FIVE COURSE HOLIDAY MENU WITH A GLASS OF BUBBLES

\$160 PER GUEST

Amuse Bouche

Hamachi Crudo

Coconut oam, truffle caviar, finger lime, chili oil, on the half shell

To Start

Oyster Three Ways

Truffle Caviar, Calabrian Chili Mignonette, Raw With Cocktail Sauce

Grilled Jumbo Asparagus

Poached Egg, Parmigiano Reggiano, Shaved Black Truffle

Pan seared Hudson Valley Foie Gras

A-Grade Foie Gras, Rhubarb Wweetbread, Pickled Strawberries, Green Apple Compote, Salted Caramel

Potato Rosti

Aged Gouda & Chive Rosti, Shaved Parmigiano Reggiano, Caviar, Creme Fraiche

Soup or Salad

Lobster Bisque

Creamy French Style Bisque, Butter Poached Lobster, Creme Fraiche, Caviar

Organic Colorado Green Salad

Local Greens, Frisee, Candied Walnuts, Pear, Fig, Roquefort Blue, Almond, Champagne Herb Vinaigrette

Crispy Brussels Sprout Salad

Roasted Butternut Squash, Local Feta, Fig, Almonds, Mix Greens, Apple Cider Vinaigrette

Entree

Colorado Elk Loin

Roasted Local Squash, Heirloom Carrot, Patty Pan Squash, Butternut Squash Puree

Pan Seared Halibut

Local Wild Mushrooms, Patty Pan Squash, Snap Peas, Caviar Emulsion

Prime Ribeye

Garlic Herb Mashed Potatoes, Haricot Verts, Local Wild Mushrooms, Herb Demi Glace

Colorado Rack Of Lamb

Farro Risotto, Jumbo Asparagus, Heirloom Tomato, Patty Pan Squash, Eggplant Caponata, Herb Demi Glace

Wild Mushroom Risotto

Local Wild Mushrooms, Charred Leeks, Peas, Parmigiano Reggiano

Dessert

Chocolate peanut butter cup

Madagascar vanilla bean creme brulee

N.Y.E. chocolate bomb