



NEW YEARS EVE 2023

Sunday, December 31

4 PM – 10 PM

BEGINNINGS

Choice Of

WILD MUSHROOM BISQUE

Black Truffle Crème Fraiche

KALE SALAD

Baby Kale, Shaved Apple, Pickled Fennel
Candied Walnuts, Lemon Vinaigrette

SALMON POKE

Loc Duart Salmon, Seasoned Soy, Avocado, Wakame,
Candied Macadamia Nuts, Won Ton Strips

THE ENTRÉES

Choice Of

PRIME RIB OF BEEF

Crème Fraiche Whipped Potatoes, Rosemary Popovers,
Roasted Broccolini, Horseradish Cream, Peppercorn Jus

BRAISED LAMB SHANK

Applewood Smoked Lardons, Winter Vegetable, Cannellini Beans,
Focaccia Bread Crumbs

CIOPPINO

Prawns, Salmon, Scallop, Mussels, Lobster-Tomato Broth,
Fingerling Potatoes, Crusty Bread, Garlic Rouille

WINTER ROOT BOURGUIGNON

Burgundy Jus, Stewed Kale & Cippolini, Polenta, Cashew "Cheese", Micro Greens

SWEETS

Choice Of

TARTE TATIN

Cinnamon Ice Cream, Brandied Apple Caramel Sauce

CHOCOLATE-BANANA BREAD PUDDING

Toffee Sauce, Vanilla Cream

REEDS ICE CREAM

Ask Your Server for Tonight's Selection

\$79 PRIX FIXE

Executive Chef Mr. Kevin

Reservations Required

307-353-2300 x 1368

*Parties of 7 or more may be entitled to a 19% service charge.
4 Separate Check Maximum Per Party*

*Menu items may be order undercooked or may contain raw or undercooked ingredients.
Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.