

POWDER CACHE NEW YEARS EVE 2025

Tuesday, December 31
4 PM - 10 PM

BEGINNINGS CHOOSE ONE

WILD MUSHROOM BISQUE

Black Truffle Crème Fraiche

KALE SALAD

Baby Kale, Shaved Apple, Pickled Fennel, Manchego, Toasted Almonds, Tarragon Vinaigrette

SALMON POKE

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

THE ENTREES CHOOSE ONE

PRIME RIB OF BEEF

Crème Fraiche Whipped Potatoes, Popovers, Roasted Broccoli, Horseradish Creme, Peppercorn Jus

BRAISED LAMB SHANK

Applewood Smoked Bacon, Root Vegetable, Cannellini Beans, Focaccia Breadcrumbs

SALMON WELLINGTON

Loc Duart Salmon, Wilted Spinach, Mushroom Duxelles, Puff Pastry, Horseradish-Cream Sauce
Smoked Garlic, Grilled Broccoli

VEGETABLE SHEPHERD'S PIE

Burgundy Jus, Winter Root Vegetable, Morning Dew Mushrooms, Peas, Cashew Cheese, Micro Greens
Whipped Potato Topping

SWEETS CHOOSE ONE

STICKY PUMPKIN CHESTNUT GINGERBREAD

Toffee Sauce, Whipped Cream

PANNA COTTA

Vanilla Panna Cotta, Brandy Pomegranate

REEDS ICE CREAM

\$79 PRIX FIXE

Reservations Highly Recommended 307 353-2300 x 1368

Executive Chef Mr. Kevin

Sous Chef Graysen Anyan

Parties of 7 or more may be entitled to a 20% service charge.

2 Separate Check Maximum Per Party

**Menu items may be ordered 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