



NEW YEAR'S EVE

DECEMBER 31, 2018



Welcome Half-bottle of Moët & Chandon

ANTIPASTI BUFFET

Artisanal cheese and charcuterie, redkin pepper and chorizo spread, chickpeas in onion sauce, marinated mushrooms and olives, sweet and sour pearl onions, red pepper hummus, rosemary focaccia and baguettes

APPETIZER

FOIE GRAS *Pan-seared with fig mostarda*

CRAB CAKE *Smoked paprika aioli, rustic leaf salad and citrus vinaigrette*

MARKET GREENS *Warm goat cheese, pickled vegetables and cranberry vinaigrette*

ENTRÉE

PRIME NEW YORK STRIP STEAK & PAN-SEARED SCALLOPS *Manhattan sauce*

COLORADO LAMB CHOPS *Roasted Brussels sprouts, creamy grits and brandy reduction*

HALF-ROASTED CHICKEN BREAST *German potatoes and white wine caper reduction*

HALIBUT *Melted leeks, maitake mushrooms, grilled radicchio and mustard greens*

DESSERT

WHITE CHOCOLATE PANNA COTTA *Dark chocolate and berry compote glaze*

RED WINE POACHED PEAR *Marscapone mousse*

GINGER CRÈME BRÛLÉE

SEATING 1

5:00PM - 6:00PM | \$185

SEATING 2

8:30PM - 9:30PM | \$265

S O F I T E L
HOTELS & RESORTS

TAX & 20% GRATUITY NOT INCLUDED