

THE ARBOUR

2023

NEW YEARS EVE MENU

\$128 PER PERSON

APPETIZERS *(choice of)*

Tuna tartare, quinoa chip, saffron aioli, scallions, shaved fennel and radish

Jumbo lump crab cake, tarter sauce, frisée, pickled baby vegetables

Butternut squash agnolotti, brown butter, crispy sage

Little gem salad, blue cheese dressing, smoked bacon, tomatoes, chives, crispy onions

ENTREES *(choice of)*

New York striploin, black pepper gnocchi, squash, asparagus, truffle hollandaise

Colorado lamb rack, garlic potato puree, root vegetables, crispy salsify

Diver scallops, fresh spaghetti alla chitarra with sea urchin cream, lemon zest

Wild mushroom risotto, crushed black truffles, parmesan cheese

DESSERTS *(choice of)*

Espresso and chocolate terrine, praline crust, blackberry, chocolate tuile

Almond brittle semi freddo, toasted meringue, strawberry puree

Vanilla bean cheesecake, graham cracker crust, orange glaze, bee pollen

Chef's selection of three cheeses, crackers, dried fruits