New Year's Eve

LEDGE ROCK GRILLE™

Five-Course Prix Fixe Menu

$150 per person

AMUSE-BOUCHE

BACON-WRAPPED MEDJOOL DATE
Gouda-Stuffed Medjool Date, Green Onion, Smoked Paprika, Balsamic Reduction

FIRST COURSE

ROASTED BUTTERNUT SQUASH VELOUTÉ
Brown Butter, Crispy Sage, Toasted Pepitas, Crème Fraîche

SECOND COURSE

AUTUMN ORCHARD SALAD
Local Orchard Apples, Cave-Aged Blue Cheese, Candied Walnuts, Dried Cherries, Field Greens, Apple Cider Vinaigrette

THIRD COURSE

WARM FINGERLING POTATO SALAD
Herb-Roasted Fingerlings, Six-Minute Egg, House-Made Bacon Jam, Whole-Grain Mustard Vinaigrette, Fresh Chives

FOURTH COURSE *| Choice of One Entree*

PAN-SEARED SEA SCALLOPS
Champagne-Dijon Pan Sauce, Parmesan Risotto, Roasted Asparagus, Micro Beets

SEARED WAGYU DENVER STEAK
Gruyère Potato Gratin, Wild Mushroom Ragout, Roasted Asparagus, Classic Béarnaise

CRISPY-SKIN DUCK BREAST
Wild Rice Pilaf, Italian Cherries, Whipped Goat Cheese, Confit Fingerling Potatoes, Port Wine Reduction

FIFTH COURSE *| Choice of One Dessert*

CLASSIC VANILLA BEAN CRÈME CARAMEL
Silky Vanilla Custard, Golden Caramel Sauce, Fresh Berries, Mint

BROWN BUTTER CHOCOLATE CHIP COOKIES
Fresh-Baked Cookies, Maldon Sea Salt, Chilled Whole Milk

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.