

# New Year's Eve

## COURSE ONE

### Lobster Cocktail

sea urchin | mache | pickled fresno chilies | thai basil | mango espuma

or

### Vertical Farms Baby Lettuces

pink lady apple | almond brittle | smoked blue cheese | champagne vinaigrette

*Segura Viudas, Brut Rosé, Penedès, Spain*

## COURSE TWO

### Mushroom Consommé

butternut squash gnudi | ciabatta | pickled hon shimeji

*Pinot Gris, Terlato, Friuli Colli Orientali, Italy*

## MAIN COURSE

### Niman Ranch Lamb Loin

basil crusted | foraged mushrooms | parsnip purée | smoked bacon | madeira jus

*Conundrum, Red Blend, Rutherford, California*

or

### Turbot Fillet

winter truffles | whipped potatoes | melted leeks | red currant butter

*Louis Latour, Chardonnay, Grand Ardèche, France*

## DESSERT

### Spiced Pear Tart

champagne sorbet | almond streusel | candied kumquats

\$95 PER PERSON

\$30 WINE PAIRING

We are required to inform you by the Utah State Food Code that consuming raw or undercooked meats, poultry or seafood, shellfish or eggs may increase your risk of food borne illness.

20% gratuity added to parties of 6 or more.



**POWDER**  
AT WALDORF ASTORIA PARK CITY