



# NEW YEAR'S EVE DINNER & DANCE

## MARTINIS & MANHATTAN RECEPTION

PASSED HORS D'OEUVRES

### FIRST COURSE

OYSTER ROCKEFELLER | CHAMPAGNE BUTTER SAUCE | HERBS

GRUET 'SAUVAGE' BLANC DE BLANCS, NV

### SECOND COURSE

SMOKED SALMON | CRÈME FRAÎCHE MOUSSE | CAVIAR | BUCKWHEAT BLINI

GRUET BRUT, NV

### SALAD COURSE

POACHED PEAR | PROSECCO APRICOT VINAIGRETTE | CINNAMON SUGAR WALNUT

BABY GREENS

CUCUMBER RIBBON | LAVENDER POPPY SEED GOAT CHEESE

GRUET PINOT NOIR ROSE, 2017

### ENTRÉE COURSE

SURF AND TURF

FILET MIGNON | GRUET PINOT DEMI | EURO BUTTER SAUTÉED FOREST MUSHROOMS

COLD WATER LOBSTER TAIL | CHAMPAGNE LEMON HOLLANDAISE

SAFFRON CREAMED POLENTA | ROASTED ASPARAGUS AND CORN

GRUET PINOT NOIR, 2016

### DESSERT COURSE

CLASSICAL ÎLE FLOTTANTE

GRUET BRUT ROSE, NV

FEATURING LIVE JAZZ & ADMISSION TO CASA ESPAÑA PARTY

\$190 PER PERSON

MUST BE 21 AND OVER TO ATTEND

FOR RESERVATIONS CALL 505-995-4570