

Stakes & Sticks
Presents
NEW YEARS EVE DINNER
Wednesday, December 31, 2008

APPETIZER SELECTION

Choice of:

WILD MUSHROOM AU GRATIN

Crimini, Porcini and Chanterelle Mushrooms sautéed in Maytag Cream

PAN SEARED BIG EYE TUNA

Rubbed with Coriander then seared Rare and served over chopped Baby Bok Choy Slaw tossed in a Miso Vinaigrette

BUFFALO STEW

Braised and pulled Buffalo with roasted Carrots and Fingerling Potatoes finished with White Truffle Oil

SOUP or SALAD

Choice of:

LOBSTER BISQUE

Scented with Bourbon Vanilla Beans and finished with Crème Fraiche

FRESH GREENS AND SPICED PEAR SALAD

Fresh Greens with spiced Asian Pears, Feta and Champagne Vinaigrette

ENTRÉE

Choice of:

(All items are served with Red Rock Springs Farmers Market Fresh Vegetables)

EXTRA VIRGIN OLIVE OIL POACHED SALMON

Served with creamy Sun Dried Tomato Risotto with roasted Garlic Cream Sauce

LEMON SEARED TROUT

Served with oven roasted Potatoes in Lemon Caper Sauce

NEW YORK AND GARLIC SHRIMP

New York Steak and three Garlic Shrimp with Horseradish forked Potatoes and Zinfandel Glaze

FILET OSCAR

Topped with Lump Crab Meat, Roasted Asparagus and Béarnaise Sauce

OVEN ROASTED ROSEMARY CHICKEN

Served with Fettuccini Alfredo and Blueberry Glaze

ROASTED VEGETABLE PUFF PASTRY

Served with marinated oven Roasted Vegetables in delicate Puff Pastry

DESSERT

Chambord Chocolate Tower with fresh Raspberries and Champagne Sorbet

Sixty Dollars

Children Ages 6-12, Twenty Dollars

Presented by Executive Chef Danny Woodbridge