



CREEKSIDE ~ DINING

Presents

New Years Eve 2018

\$165 per person

First Course

GV farms tender greens, orange tarragon vinaigrette, fresh chèvre

Second Course

Sea scallop tortelloni, Meyer lemon saffron butter

Third Course

Roasted Canadian quail, huckleberry port reduction

Intermezzo

Fourth Course

Waygu Rossini, sautéed mushrooms, truffle Madeira sauce

Fifth Course

Chocolate caramel pot de creme, port raspberries, Creme fraiche

A Votre Santé

Consuming undercooked meat, poultry, seafood, or shellfish
may increase your risk of foodborne illness

As a courtesy to others, please turn off your cell phones

A gratuity of 20% will be added