



NEW YEAR'S EVE

DECEMBER 31, 2017

Welcome Half-bottle of Moët & Chandon

ANTIPASTI BUFFET

Artisinal cheese and charcuterie, marinated olives, grilled artichokes, roasted pepper hummus, pita, vegetable capanata, tabbouleh salad, roasted tomatoes, and rosemary-focaccia and baguettes

APPETIZER

BURRATA

Roasted sundried tomato purée and serrano ham

LUMP CRAB & TOMATO FENNEL PURÉE

Pistou oil

SEARED NEW ZEALAND LAMB LOIN

Winter vegetable couscous, saffron yogurt sauce

ENTRÉE

EAST COAST HALIBUT

Oregon wild morel mushrooms, vegetable ragout, citrus vinaigrette

CREEK STONE FILET WITH TRUFFLED PARSNIP PURÉE

Sautéed maitake mushrooms, espresso reduction

HUDSON VALLEY DUCK BREAST

Pomegranate glaze, lemongrass risotto, kumquat relish

DESSERT

CHOCOLATE HAZELNUT CRUNCH

Chocolate mousse, hazelnut cream

ROASTED APPLE & CASSIS MILLEFEUILLE

Salted caramel

SEATING 1

5:00PM - 6:00PM | \$185

SEATING 2

8:30PM - 9:30PM | \$265

S O F I T E L
HOTELS & RESORTS

TAX & 20% GRATUITY NOT INCLUDED