



# 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**

5:30PM - 6:30PM | \$185

#### **SEATING 2**

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

**S O F I T E L**  
HOTELS & RESORTS

TAX & 20% GRATUITY NOT INCLUDED