



SUN MOUNTAIN
LODGE

NEW YEAR'S EVE DINNER

FIRST COURSE

Lobster bisque, cognac cream, lobster, and tarragon oil

~or~

Chilled smoked salmon pasta, lemon-thyme vinaigrette, lemon, shaved parmesan, capers, fresh herbs, caviar

~or~

Harvest apple and feta salad, mixed greens, apples, pomegranate seeds, candied nuts, crispy prosciutto, apple cider vinaigrette

\$105

PER PERSON

+ gratuity & tax.

5 – 8:00 pm Seatings

9:00 pm Countdown to ball drop & toast

9:30 pm Firework display

Festive party favors included.

MAIN COURSE

Filet mignon & butter, poached lobster tail, truffle yukon mashed potatoes, asparagus spears, red wine demi-lace, charred lemon, drawn butter

~or~

Black truffle stuffed oven roasted half chicken, wild mushroom polenta, crispy brussels sprouts, caramelized shallots, rosemary jus

DESSERT

Countdown to decadence