2020 New Year’s Eve

Chilled Seafood + Raw Bar
- Selection of East + West Coast oysters on half shell
- Champagne mignonette
- Red king crab legs
- "Guaca-poke" with radish + scallion, ginger
- Hawaiian sunfish ceviche
- Chilled jumbo shrimp with cocktail sauce
- Bouchot mussels al ajillo
- Collection of sashimis
- Seared day boat scallops
- Uni shooters

Jamón + Charcuterie
- Artisan pickles, marinated mixed olives, cornichons + grain mustard

Artisan Cheese Display
- Local + imported specialty cheeses, dried cherries, dates, orange marmalade + fig jam

Marinated Vegetables + Dip Display
- Grilled Japanese eggplant, zucchini, Spanish onion, roasted red pepper + asparagus

Hearth-Baked Bread + Lavosh
- European butter + local honeycomb

Salads
- Little gem lettuce + wild arugula with French radish, English cucumber, orange supremes, julienne ginger, sesame + carrot-ginger dressing
- Knapp Ranch premium mixed greens + frisée with baby heirloom tomato, edamame, enoki mushrooms, shaved manchego + soy truffle vinaigrette

Paella Station
- La bomba rice with maitake mushrooms, black winter truffle + manchego
- Maine lobster, deep sea sweet crab, key west pink shrimp with piquillo peppers + Spanish saffron

Stationed Hors d’Oeuvres
- Sweet crab croquette with house hot sauce
- Black truffle toast with fontina + frisée
- Spanish octopus pintxos with chorizo aioli

Chef’s Carving Station
- Irish salmon en croute with baby spinach, herbed soft cheese + caviar beurre blanc
- Slow-roasted wagyu prime rib with black truffle demi + horseradish crème
- Whole-roasted cajita china pork with orange cumin mojo, chimichurri + whole roasted pineapple
- Colorado rack of lamb with black pepper jam
- Black truffle manchego potato gratin
- Yukon gold mashed potatoes with garlic + gruyère
- Spice-roasted heirloom carrots with rich yogurt + herbs
- Grilled jumbo asparagus
- Roasted Brussels sprouts with rosemary truffle maple + pancetta

Sweets
- Assortment of house-made treats including macarons, chocolate truffles + tartlettes
- Voodoo donut wall
- Interactive coffee + hot chocolate bar

Hangover Prevention Station
- Buttermilk fried chicken on a stick
- Midnight pozole
- Street taco station

8:30 PM - 1:30 AM | $350 Per Adult (13+) | $195 Per Child | 970.306.4597 | NewYearsEve@TheSebastianVail.com

Tax and gratuity not included.