

# 2020 NEW YEAR'S EVE



## 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, enoke 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 pinxtos with chorizo aioli



— A Timbers Resort —

**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

**CHEF'S CARVING STATION**  
irish salmon en crouete with baby spinach,  
herbed soft cheese + caviar beurre blanc

slow-roasted wagyu prime rib with  
black truffle demi + horseradish crème

whole-roasted caja 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 | [NEWYEAREVE@THESEBASTIANVAIL.COM](mailto:NEWYEAREVE@THESEBASTIANVAIL.COM)

*Tax and gratuity not included.*