

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

Tax and gratuity not included.