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, 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

Jamon + 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 croute 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 | 970 366 4597 | NewYearsEve@TheSebastianVail.com
Tax and gratuity not included.