



# New Year's Eve

*at the Sonnenalp*



New Year's Eve Buffet  
December 31, 2021

## Soup & Salads

**Colorado Aquaponics Winter Greens** Truffle Yuzu Dressing, Sherry Dressing, Honey Mustard Dressing, Marinated Tomatoes, Golden Beets, Dried Cranberries, Almonds, Walnuts, Balsamic Mushrooms

**Roasted Beet Salad** Pomegranate, Candied Pecan, Honey Mustard Dressing, Haystack Goat Cheese

**Toasted Barley Salad** Mushroom, Parmesan, Parsley, Lemon Vinaigrette

**Quinoa Salad** Blueberry, Toasted Almond, Dried Cranberry, Pecorino, Sherry Dressing

**Creamy Lobster Soup** Basil Pesto

**Wild Mushroom & Chestnut Bisque** White Truffle Oil

## Artisan Cheese, Meat & Bread Display

Regional & European Cheese & Cured Meats

Salmon & Duck Confit Rillette

Chutneys, Grapes, Dried Fruits, Crackers

### Bread Display

Whipped Butter, Cured Tomato & Goat Cheese Butter, Black Pepper Butter  
Truffle Oil, Extra Virgin Olive Oil, Avocado Oil

## Seafood Station

**Freshly Shucked Oysters Station** *Chef Attendant*

Shallot & Black Pepper Mignonette, Bloody Mary Sauce, Thai Chili Sauce, Cocktail Sauce, Lemons, Tabasco

**Chardonnay Poached Prawns, Snow Crab Claws, King Crab Legs, Poached Scallops** Cocktail Sauce, Mary Rose Sauce, Saffron Aioli, Lemon Wedges

**Dill Crusted Atlantic Smoked Salmon** Capers, Lemon, Red Onion, Cherry Tomatoes

**Tuna Sashimi w/ Truffle Yuzu Emulsion** Avocado Puree, Micro Coriander

**Charred Salmon Tataki w/ Ponzu Emulsion** Fresno Chili, Sesame Rice Cracker

**Maine Lobster Shooter** Champagne Jelly, Cucumber Salsa

**Poached Bay Nantucket Bay Scallop Ceviche** Poblano, Lime, Tequila

**Smoked Rainbow Trout Mousse** Tomato Jam

**Assorted Seafood Salads**

## Carving Station *Chef Attendant*

**Herb Marinated Veal Striploins** Blueberry Jus

**Slow Roasted Beef Ribeye** Red Wine Braised Shallots, Black Truffle Jus, Roasted Garlic Crust

**Scottish Salmon En Croute** Spinach Mousse, Lemon Caper Butter Sauce

## Risotto Station *Chef Attendant*

**Black Truffle & Lobster Risotto** Served in Parmesan Wheel  
Black Pepper, Grated Parmesan, EVOO, White Truffle Oil, Chili Flakes

## Bountiful Harvest

**Crispy Skinned Arctic Char** Citrus Butter Sauce, Tomato Fennel Salad

**Wild Boar & Potato Gnocchi Ragout** Shaved Parmesan

Bourbon Sweet Potato Puree

Thyme Fingerling Potatoes with Duck Fat

Winter Vegetable Ratatouille

Roasted Three Cheese Cauliflower Gratin

Charred Brussel Sprouts with Smoked Bacon

Roasted Root Vegetables with Herb Chili Butter

## Desserts

Chef Irma's Assorted Mini Desserts

Crepe Suzette Station

Ice Cream Station

