

2018 NEW YEAR'S EVE EDGEWOOD RESTAURANT DINNER

AMUSE-BOUCHE

FOIE GRAS

FIRST

Beau Joie Brut Champagne

CHILLED SEAFOOD PLATTER

Large Cocktail Prawns / Snow Crab Claws / Colossal Alaskan King Crab Legs /
Jet Fresh Gulf Oysters / Cocktail Lobster Claw / Proper Accoutrements

SECOND

Rombauer Vineyards Chardonnay

BABY GEM SALAD

Baby Gem Lettuce / Crispy Smoked Bacon / Rogue River Smoked Blue Cheese
Sourdough Croutons / Fuji Apples / Poppyseed-Cider Dressing

THIRD

Rombauer Vineyards Chardonnay

WILD MUSHROOM BISQUE

Madeira White Truffle Custard / Blue Cheese Crouton / Chive & Chili Oil Drizzle

FOURTH

Silver Oak Alexander Valley Cabernet Sauvignon

SEARED MISHIMA RESERVE A5 WAGYU FILET MIGNON

Potato Melted Leek Galette With Pistachio Goat Cheese Crust
Nueske's Bacon Cabernet Demi-Glace

DESSERT

EDGEWOOD FESTIVE DESSERT DUET

Spice Cake / Cream Cheese Frosting / Pear Compote / Port Gelee / Cinnamon Tuile
Vanilla Ice Cream & Carmelia Chocolate Mousse Dome / Valrhona Chocolate Center
Chocolate Sauce / Dulcey Ganache / Milk Chocolate Almond Cake

Alpen Sierra Coffee / Decaffeinated Coffee / Espresso / Cappuccino / Rishi Herbal Tea

PARTING GIFT

2018 NEW YEAR'S EVE CLUBHOUSE RECEPTION

8-10pm

Champagne Toast

Taste Of Edgewood

The Gourmet Hor D'oeuvres Buffet Captures The Crowd Favorites From The Three Distinct Restaurants On Property.

EDGEWOOD RESTAURANT

Bountiful Cold Seafood Station

*Large Cocktail Prawns / Crab Claws / Alaskan King Crab Legs
Fresh Shucked Oysters / Proper Accoutrements*

Seared Petite Prime Filet Mignon

*Mini Potato Leek Tartlets/Nueske's Bacon Nibs
Cabernet Demi-Glaze/ Crispy White Carrots*

Charcuterie & Cheese Display

*House Made Cured Meats / Artisanal Imported & Domestic Cheeses
Crackers & Berries Crunchy Breads / Pickled Vegetables
Mustards / Nuts / Fruit Preserves*

Herb Encrusted Lamb Loin

Celery Root And Yukon Potato Puree/ Minted Pea Puree

Slow Cooked Wild Boar Chops

Spiced Sweet Potatoes/Twin Asparagus Tips/Maple Chili Pan Sauce

BISTRO

Baby Gem Salad

*Baby Gem Lettuce / Crispy Smoked Bacon / Rogue River Smoked Blue
Cheese / Sourdough Croutons / Fuji Apples / Poppyseed-Cider Dressing*

"Ai Funghi E Salsicce" Flat Bread

*Elk Sausage / Wild Boar Salami / Sopressata / Smoked Provolone
Wild Mushrooms / Herbs*

Grilled Creekstone Farms New York Steak

Potato-Reblochon Tartiflette / Snap Pea Soubise / Madeira Mushroom Sauce

Vegetarian Thai Curry

Asian Market Vegetables / Yellow & Red Curry / Jasmine Rice

Vegetarian Moroccan Hummus

*Chickpea Puree With Spices And Herbs / English Cucumber-Heir-
loom Tomato Salad / Extra Virgin Olive Oil / Warm Lavish*

BROOKS' BAR & DECK

"Omg" Vegetarian Gourmet Sliders

Lto / Spicy Aioli / Vegan Cheesy Potato Tots

Crispy Mac & Cheese Bites & Oxtail Chili

*House Made Mac & Cheese / Slow Braised Oxtail Chili / Jalapeno Slices /
Cilantro / Applewood Smoked Bacon / Spicy Garlic Aioli*

Chipotle Artichoke & Spinach Dip

Garlic Crostini

American Wagyu Sliders

Aged Cheddar Cheese / Spicy Aioli / Cheesy Potato Tots

Vegetarian Winter Fig Salad

*Marinated Figs / Shaved Red Onion / Spiced Pistachios
Pomegranate Balsamic Dressing*

*A Festive And Bountiful Dessert & Sweet Tooth Display
With Live Action Festive Dessert Station*