

**New Year's Eve Dinner at The Pollard 2017**

**4 course Prix Fixe \$65**

**Apps**

**Classic Shrimp Cocktail    GF**

**Stuffed Mushrooms    V**

*Smoked Tomato Goat Cheese, Thyme, Artichoke Puree*

**Bison Ravioli**

*Blue Cheese Brown Butter Sauce, Crispy Sage,*

**Crab Cakes**

*Sriracha Remoulade, Frizzled Leeks*

**Soup/Salad**

**Kale Caesar Salad**

*Anchovy, GF Croutons, Parmesan, Golden Raisins, Capers*

**Butter Lettuce Wedge Salad**

*Ranch, Grape Tomatoes, Bacon, Bleu Cheese Crumbles, Cucumber,  
Sunflower Kernels*

**Thai Kuri Squash Soup    V**

*Coconut, Fried Shallots, Cilantro*

## Mains

*Served with warm Honey-sage Focaccia Bread*

### **Prime Rib au Jus      GF**

*Creamy Horseradish, Fingerling Potatoes, Brocollini*

### **Seared Scallops      GF**

*Creamy Cajun Corn, Crispy Ham, Pea Shoots*

### **Seared Duck Breast      GF**

*Fig and Orange Duck Glace, Pine Nut Baby Wild Rice, Brocollini*

### **House Farfalle Pasta      V**

*Pesto, Grape Tomatoes, Parmesan, Balsamic*

## Dessert

### **Mayan Chocolate Espresso Mousse      GF**

*Hazelnuts and Huckleberries*

### **Salted Caramel Bread Pudding**

*White Chocolate, Pomegranate, Banana Chips, Brown Butter Ice Cream*

### **Coconut Rum Cake**

*Vanilla Bean Crème Anglaise, Strawberry, Dried Pineapple*