

NEW YEARS EVE AT THE RANCH

December 31,2017

STARTERS

CARIBBEAN CRAB CAKES, MANGO ORANGE CREAM

OR

WARM LOBSTER SALAD, MEYER LEMON ROASTED GARLIC BUTTER, ORGANIC BABY SPINACH, PINE NUTS

OR

**WINTER GREENS, SHAVED BRUSSELS SPROUTS, ROASTED MUSHROOMS, ASIAN PEAR, CAMBAZOLA CHEESE,
ROASTED LOCAL MUSHROOM TOASTS WITH CHILI SPICED ALMONDS**

OR

PEAR AND ROASTED SUGAR PUMPKIN SOUP, SAGE CHILI CRANBERRY SALSA

ENTREES

**ROASTED WHOLE PORK LOIN, BISTILLE PHYLLO CIGAR ROLLED WITH PISTACHIOS, CURRANTS, FRESH HERBS, &
FETA CHEESE**

SMASHED MARBLED POTATOES, APPLE MARTINI GRAVY, RAINBOW CARROTS

OR

PEPPERCORN BEEF TENDERLOIN, BLUE CHEESE POTATO GRATIN

HORSERADISH & WILD MUSHROOM SAUCE, ROASTED GINGERSNAP BRUSSELS SPROUTS

OR

SEAFOOD PEALLE

**SALMON, SCALLOPS, WILD WHITE PRAWNS, CLAMS AND MUSSELS, COOKED IN A SAFFRON RICE SOFRITO,
TOPPED WITH FRESH PEAS**

OR

**ARANCINI STUFFED WITH FRESH MOZZARELLA, SAUTEED ORGANIC BABY SPINACH,
ROASTED BUTTERNUT SQUASH WALNUNT SAUCE**

SWEETS

MEYER LEMON CURD TART WITH CANDIED CRANBERRIES

OR

PEAR ALMOND CHEESE CAKE WITH AN AMARITO CREAM

OR

ORANGE CHOCOLATE TARIMISU

Service is from 5:30pm-9pm

\$60 per person Adults

A 20% Holiday Service Charge will be added to all Dinners

Reservations for parties 6 and larger please call 707-785-4821

Or Reservations for small parties @ Opentable.com -The Black Point Grill