

2013

2014

New Years Eve at Broadway Cellars

First Things First

Amuse
Wild Mushroom and Goat Cheese in Puff Pastry*
Tiamo Prosecco Brut

Fork in the Road

Tiger Cry Tenderloin Skewer
cilantro and sambal dipping sauce
Valkenberg Gewurtztraminer

Roasted Beet "Maki" with Goat Cheese and Walnuts*
rice wine vinaigrette
Domaine Ducroux Sancerre

Shrimp and Mango Ceviche
Toasted Corn Chips
La Cana Albarino

Butternut Squash with Dates, Walnuts, Sage Pesto Cream*
Pine Ridge Chenin Blanc

Prosciutto Wrapped Asparagus with Lemon Hollandaise
Cardwell Hill Pinot Gris

Grilled Baby Octopus with Chile Oil
fried saffron risotto medallion
Pedroncelli Zinfandel Rosé

Super Salad

Lobster Bisque
Cambria "Katherine's" Chardonnay
Grilled Apple, Pear, Dried Cherry and Pecan
Salad with Bourbon Vinaigrette**
Garden Delights House Salad with Deviled Egg*
Caesar Salad*
Salads with Wairau River Sauvignon Blanc

*denotes vegetarian

**denotes vegan

Decision Time

Bourbon Glazed Scottish Salmon
with Grilled Sweet Potatoes and Julienne Vegetables
Belle Glos Meiomi Pinot Noir

Seared Scallops over Butternut Squash Purée,
Bacon and Brussels Sprouts, Ginger Cream
Maculan Pinot e Toi

Eggplant Involtini*
thin sliced eggplant rolls filled with ricotta and baked in tomato sauce
Tenuta Arceno Chianti Classico

Herb and Root Vegetable Ragout over Parsnip Purée**
Hitching Post Generation Red Cabemet Franc

Wild Mushroom Wellington with Creamed Spinach in Puff Pastry*
Substance Merlot

Chile Glazed Duck Breast, Root Vegetable Hash,
Haricot Verts and Dried Fruit Chutney
Edmeades Zinfandel

Beef Tenderloin Oscar with Crab, Asparagus and Bernaise
Atalon Pauline's Cuvée

Sugar Rush

Cheese, Fruit and Crackers Fruit and Zabaglione*
Chocolate Pecan Pie
Mint Chip Cannoli
Assorted Gelato and Sorbet*
Carrot Cake with Salted Caramel Gelato
Batasiolo Moscato d'Asti or Warre's LBV Port

Coffee or Assorted Teas

Champagne Toast at Midnight
Pierre Delize Cremant