

New York New Year's Eve Gala

Before Dinner Cocktails

House Infused Ginger Quince Martini *Infused Quince Vodka, Organic Ginger & Lime*
Mandarin Mimosa *Absolut Mandrin, Fresh Satsuma, Cava Champagne float*
Firecracker Margarita *Spicy! Jalapeno Pineapple Infused Tequila, Cointreau, Organic Lime*

Appetizer

Prosciutto and Goat Cheese Strata
Chef's Pairing: Stephen Vincent 2006 Cabernet Sauvignon

Salad

Smoked Mushroom Caponata with Local Romaine, Pomme Fritte and Grana Padano
Chef's Pairing: Chateau Lorane 2008 Sauvignon Blanc

Entrées

Oregon Coast Dungeness Crab Manicotti with Beurre Blanc
Chef's Pairing: Territorial 2008 Pinot Gris

Draper Valley Free Range Chicken Roulade au Duxelles
Chef's Pairing: Chateau Lorane 2006 Merlot

Cascade Natural Prime Rib au Jus
Chef's Pairing: Chateau Lorane 2006 Pinot Noir

Tortine al Tre Fungi (Three Mushroom Leek Tart)
Chef's Pairing: Territorial 2006 Riesling

Entrées accompanied by Spinach Soufflé, Butternut Miele & Braised Brussels Sprouts

Trio of Desserts

Frangelico Tiramisu
Caramel Oranges Gran Marnier
Marzipan Chocolate Truffles

After Dinner Cocktails

The White Christmas Martini *Amaretto, Absolut Vanilia, Cream, Brandied Cherry*
Clear Creek Brandy Alexander *Godiva Chocolate Liqueur, Clear Creek Brandy, Cream*
Flaming Spanish Coffee *Bacardi 151, Grand Marnier, Kahlua, Organic Pacifica Coffee*
FireWorks Irish Chai *Jameson Irish Whisky, Bailey's Irish Cream, Organic Oregon Chai*

Complementary Toast

Champagne to Welcome the New Year!