



NEW YEAR'S EVE
DECEMBER 31ST, 2008

**JOIN YOUR FRIENDS FOR AN EVENING OF NEW YEAR'S
CELEBRATION WITH A DELECTABLE 5-COURSE MENU, INCLUSIVE OF
A MIDNIGHT CHOCOLATE BUFFET, LIVE JAZZ DUO AND FESTIVE CHEER!**



AMUSE BOUCHE

Dayboat Scallop Carpaccio
kaffir lime crème fraîche, brioche crouton, osetra caviar

FIRST COURSE

Wild Mushroom
frisee, poached quail egg, local candy cap, chanterelle, duck confit, truffle vinaigrette

Seared Toro Tuna
haricot vert, cucumber-mint salsa, truffle-white miso emulsion

SECOND COURSE

Maine Lobster Ravioli
butternut squash purée, parmesan foam

Foie Gras Stuffed Quail
crisp polenta, local chanterelle, mustard greens

ENTRÉE

Dover Sole
yukon potato crusted, razor clam, black trumpet mushroom, lemon verbena nage

Colorado Lamb Rib-Eye
lentil du puy, caramelized cipolini, aged balsamic, truffle jus

Kobe
american wagyu beef, roasted local porcini, "pommes ancienne," bloomsdale spinach, red wine jus

DESSERT

Midnight Petit Four Buffet
assorted fruit tarts, chocolate experience



\$165 per guest

Does not include 19% service charge or applicable sales tax.

Holiday menus are excluded from member discounts.

FOR DINNER RESERVATIONS, PLEASE CALL (831) 620-8860
FOR LODGING RESERVATIONS, PLEASE CALL (888) 828-8787 OR VISIT WWW.QUAILLODGE.COM