VALLEY ROCK LODGE

# New Year's Eve

THURSDAY, DECEMBER 31ST · RINGING IN 2027

OPEN BAR, SOFT DRINKS, COFFEE & TEA

## PASSED

CRISPY WONTON TACO
*Osetra Caviar, Chive Crème Fraîche*

WHITE TRUFFLE MINI GRILLED CHEESE · VG

MAINE LOBSTER ROLL
*Micro Celery*

GRILLED PRIME FILET SKEWERS · GF
*100 Layer Potato, Béarnaise*

BUTTERMILK FRIED CHICKEN
*Ranch, Caviar*

PASTRAMI CRUSTED LAMB CHOP · GF
*Horseradish Mustard Glaze*

RICOTTA TARTLET · VG
*Roasted Pear, Pistachio*

HONEYNUT SQUASH TOSTADA · V & GF
*Black Beans, Pickled Onion, Salsa Macha*

## STATIONS

### LODGE STEAKHOUSE

*Mini Salads*

CHOPPED ICEBERG WEDGE · GF
*Candied Pecans, Cherry Tomatoes, Smoked Blue Cheese*

*Carved*

CHARBROILED PRIME TOMAHAWK · GF

PORCINI RUBBED PRIME FILET OF BEEF · GF

PAN SEARED FRENCHED CHICKEN BREAST · GF
*Caramelized Shallot & Mushroom Ragout*

*Sides*

*Yukon Gold Mashed Potatoes, Roasted Wild Mushroom, Sunchoke Kale Gratin, Lobster White Cheddar Mac & Cheese*

*Sauces*

*Tarragon Béarnaise, Bordelaise, Horseradish Crème*

*Mini Plates*

LOADED CRISPY TORN POTATOES · GF
*Aged White Cheddar Sauce, Applewood Smoked Bacon, Chive*

### MIDNIGHT IN LITTLE ITALY

FIG & BURRATA CROSTINI · VG
*Spiced Honey*

BABY GEM ROMAINE · VG
*Lemon Garlic Dressing, Sesame Bastone Crouton*

SEARED WILD SALMON · GF
*Warm Lentils, Sherry Vinegar Agrodolce*

27 LAYER WHITE LASAGNA
*Spinach, Parmesan*

PENNE
*Pancetta, Vodka Tomato Sugo*

### HUDSON VALLEY CHEESE CELLAR · VG

SELECTION OF HUDSON VALLEY CURATED CHEESES
*In Season Fruits, Warm Baguette, Catskills Honey, Winter Crudité*

### MIDNIGHT INDULGENCES

MINI "BIG" MATTS
*Smashed Double American Wagyu Patties, New School American Cheese, Caramelized Onions, Pickles, Not So Secret Sauce, Toasted Brioche Bun*

CRISPY CHICKEN TENDERS
*Maple Chipotle Sauce*

BUTTERMILK WAFFLE
*Crème Fraîche, Chive, Osetra Caviar*

PARMESAN TATER TOTS
*Black Truffle Aioli*

### CHAMPAGNE & SEAFOOD · GF

CHILLED PRAWNS · EAST & WEST COAST OYSTERS
CRAB CLAWS · SCALLOP CEVICHE
SPICY TUNA & CRISPY RICE
*Champagne Mignonette, Horseradish Cocktail Sauce, Lemon Dijon Aioli*

CHILLED CHAMPAGNE

### CHIPWICH CART

VALLEY ROCK GELATO CART
*Vanilla, Chocolate, Strawberry, Blood Orange Sorbet* · V
*Sea Salt Chocolate Chip, Ginger Snap, Oatmeal Raisin*

### DESSERTS

MINI VANILLA BEAN CRÈME BRÛLÉE · GF

WARM FLOURLESS CHOCOLATE TART · GF
*Crème Anglaise*

TIRAMISU VERRINES

WINTER CITRUS PAVLOVAS · GF

MANGO COCONUT RICE PUDDING · V & GF
*Lime*

**$395 PER PERSON**

INCLUDING TAX AND GRATUITY