



MAMMOTH ROCK
BRASSERIE

New Year's Eve Dinner Menu

Porcini Mushroom Risotto with shaved Black Truffles



Roasted Butternut squash velouté cream soup with honey butter crostini

or

Hamachi Crudo with soy glaze, wasabi, pickled ginger, seaweed salad

or

Duck Confit Salad

Seasonal baby greens, mandarins, cherry tomatoes, orange cranberry vinaigrette



Prime Angus Beef Tenderloin Medallions,
Black Truffle Demi glace

or

Peppered Grilled Elk Medallions
aged blueberry balsamic cabernet jus

or

Mediterranean Loup de Mer a la plancha
citrus Pernod beurre blanc

or

Mary's Farm Free Range Chicken Breast
French black morel mushroom cream



Grand Marnier sabayon glace with dark chocolate sauce

or

Tahitian vanilla bean crème brûlée

or

Duo of White and Dark Chocolate Mousse

or

Tax & gratuity not included.

Bon Appétit and a wonderful holiday season!

\$100/person before 7pm, \$120/person after (includes champagne toast)

