

BIG TREES LODGE
NEW YEAR'S EVE DINNER
5PM – 10 PM

5 COURSE DINNER, CHAMPAGNE TOAST, BAND, PARTY FAVORS
ADULTS \$99 CHILDREN 6 TO 12 \$22.50 5 & UNDER COMPLIMENTARY

AMUSE

SPANAKOPITA
CUCUMBER AND YOGURT SAUCE

SOUP

BEANS & GREENS
A HEARTY BLEND OF BEANS AND LEGUMES, MIXED GREENS, HAM HOCK

SALAD

WALDORF WEDGE SALAD
BUTTER LETTUCE, GOLDEN RAISINS, GRAPES, APPLE, WALNUT YOGURT DRESSING

ENTRÉES

ROASTED ORGANIC DUCK BREAST
DUCK CONFIT PIE, GLAZED BABY CARROTS
BLACK CHERRY DEMI

LAMB SHANK
POLENTA, BRAISED GREENS
NATURAL JUS

ROAST BEEF TENDERLOIN
MASHED POTATOES, BRUSSEL SPROUTS, TRUFFLE BUTTER DEMI

BUTTERNUT SQUASH RISOTTO
SAFFRON, PARMESAN, CRISPY SAGE

CRAB STUFFED SOFT SHELL CRAB
COLLARD GREEN SLAW

DESSERTS

ASSORTED DESSERT SAMPLER

ALL DINNERS INCLUDE ROLLS WITH BUTTER
AND NON-ALCOHOLIC BEVERAGE
18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE
WINE CORKAGE \$16 PER 750ML

*items denoted with an asterisk may contain raw or undercooked animal-derived foods. thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked (fda consumer advisories 3-603.11). additional nutritional information available upon request.