

NEW YEAR'S EVE *Celebration!*

WEDNESDAY • DECEMBER 31 • CRYSTAL & EMPIRE BALLROOMS

SWEET

TROMPO TWIST

SHAVED VERTICAL RED VELVET CAKE
&
CRÊPE TACOS

COULIS

Raspberry, mango, blackberry

SAUCES

Chocolate, caramel

TOPPINGS

Chocolate decor, candied nuts, cookie crumble, candies

TANGHULU DISPLAY

Strawberries, blackberries, raspberries, grapes,
pineapple, kiwi

SAVORY

LATE NIGHT GRAZING BOARD

Kettle chips, hard pretzels, popcorn, tri-color tortillas, vegetable crudité, lemon dill hummus, green goddess dressing, French onion dip, buffalo chicken dip, salsa verde, pico de gallo

CRISPY ARANCINI

Arrabbiata sauce

ANDOUILLE EN CROÛTE

Grain mustard

DUCK CONFIT SPRING ROLLS

Hoisin dipping sauce

MOUNTAIN SLIDERS TWO WAYS

VENISON

Gruyère, mushrooms, truffle aioli

WILD BOAR

Bacon shallot jam, arugula

BAVARIAN PRETZEL BITES

Beer chees sauce, grain mustard

\$95** per person.

**tax and automatic 20% service charge additional

OMNI

HOMESTEAD