



# RODNEY'S GRILL

# New Years Eve

Enjoy a special New Year's Eve Dining Experience at our contemporary Rodney's Grill, featuring all natural sourced meats, cheeses and fresh produce. Ring in the New Year with a complimentary glass of bubbles! These are pre fix menus and the price is listed next to the main course.

## FIRST COURSE

### Choice of

#### French Onion Soup

Sourdough Crostini, Gruyere

#### Wedge

Baby Iceberg, Heirloom Tomatoes, Bacon, Bleu Cheese, Ranch Dressing

#### Baby Greens

Local Beets, Goat Cheese, Dried Cranberries, Heirloom Tomatoes, Candied Pecans, Champagne Vinaigrette

#### Pear Carpaccio

California Grown Baby Greens, Point Reyes Blue Cheese, Roasted Walnuts, Aged Balsamic

## ENTREES

### Choice of

#### Heritage Chicken **\$68**

Pomegranate and Wild Rice Risotto, Brandied Cherries, Port Reduction

#### Prime Rib **\$78**

Buttermilk mashed Potatoes, Rosemary-Pinot Noir Au Jus, Horseradish Sauce

#### 6oz Filet Mignon and Shrimp Scampi **\$85**

Wild Mushroom Ragout, Port Wine Reduction

#### Masa Crusted Sea Bass **\$75**

Roasted Apple and Guajillo Sauce, Charred Corn, Fresh Jalapeno

#### Colorado Lamb Rack **\$72**

Three Bean Cassoulet, Pear and Mint Jam, Pommery Mustard Sauce

#### Farmer's Market Strudel **\$54**

Fresh Vegetables, Savory Fillo, Roasted Pepper Sauce

## DESSERTS

#### Vanilla Panna Cotta

Macerated Berry Compote

#### Chocolate Mousse Cake

Chocolate Ganache

#### Port Wine-Winter Berry Cobbler

Vanilla Bean Ice Cream

Reservations for Rodney's can be made by calling our Concierge Desk at (805) 884-8535

New Year's Eve: First Seating 5:00PM & Last Seating 9:00PM