

# New Year's Eve at Deetjens Inn

December 31, 2014

## First Course

Grilled Calamari & Tiger Prawn Salad

Baby Arugula, Grilled Onions, Shaved Fennel,  
Toasted Garlic Bread & Olive Tapenade

*or*

Warm Radicchio & Spinach Salad

Grilled Goat Cheese Cake, Caramelized Walnuts,  
with Aged Fig Balsamic Vinaigrette

## Second Course

Grilled Grass Fed Filet Mignon

Bacon Wrapped Truffle Potatoes & Zucchini Cake,  
Wild Mushroom Ragout, Red Wine Veal Jus

*or*

Herb Butter Poached Maine Lobster Tail

Parsnip & Celery Root Puree, Grilled Asparagus,  
Seafood Saffron Beurre Blanc

*or*

Vegetarian Ravioli

Wild Mushroom, Winter Vegetables, Garlic White Wine  
Crème Fraiche, Sauce, Parmesan Cheese & Truffle Oil

## Third Course

Maple & Lemon Zest & Panna Cotta

Sparkling Wine & Strawberry Coulis

*or*

Velvet Dark Chocolate Mousse

With Wild Berry Compote

*or*

Cheese & Fruit Plate

Executive Chef: Domingo Santamaria

Sous Chef: Renè Esparza

In keeping with tradition and Grandpa Deetjen's wishes,  
our cuisine features fresh, local and sustainably harvested foods.