

New Year's Eve at Deetjens Inn

December 31, 2013

First Course

Porcini Mushroom Soup with Truffle Oil

Second Course

Roasted Beet Salad

Baby Frisee, Endive, Onions, Pears, Caramelized Walnuts,
Mustard Vinaigrette & Aged Manchego

or

Seared Diver Scallop & Dungeness Crab Salad

Roasted Potatoes, Shaved Fennel, Chive Yogurt Aioli, Micro Greens

Third Course

Poached Maine Lobster Tail & Tiger Prawns

Herb Butter Winter Squash, Spinach Puree, Wild Mushrooms, Seafood Saffron Bisque

Fourth Course

Organic Grass Fed Filet Mignon

Truffle Potato & Zucchini Cake, Garlic Green Beans,
Dark Chocolate & Black Peppercorn Jus

or

Sea Catch of the Day

Crispy Fingerling Potatoes, Grilled Asparagus, Seafood Saffron Broth & Chive Yogurt

or

Creamy Winter Vegetable Risotto

Butternut Squash, Mushrooms, Asparagus, Spinach, Aged Parmesan Cheese

Fifth Course

Poached Pear & Banana Cream

Dark Chocolate Sauce & Raspberry Sorbet

or

Trio of Ice Cream

Almond Tuile & Port Coulis

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.