

New Year's Eve at Deetjens Inn

December 31, 2015

First Course

Roasted Kabocha Squash Soup
Toasted Pumpkin Seeds with Crème Fraîche Truffle Oil

Second Course

Seared Diver Scallop Salad
Baby Frisée, Endive, Asparagus,
Shaved Fennel with Black Truffle Citrus Vinaigrette
or

Truffle Potato, Zucchini & Feta Cheese Milanese
Roasted Beets & Watercress Salad, Lemon Garlic,
Fritters with Spicy Cucumber Yogurt Raita

Third Course

Roasted Venison Rack
Bacon Wrapped Truffle Potato Parsnip Cake, Haricot Verts,
Chestnuts with Red Wine & Dark Chocolate Jus
or

Sea Catch

Crushed Herb Roasted Potatoes, Tiger Prawns,
Clams, Mussels, Fennel, Swiss Chard, Oyster Bisque
or

Winter Vegetables Gratin

Vegetarian Ravioli, Wild Mushrooms, Asparagus,
Brown Butter Sage & Capers Sauce

Fourth Course

Warm Lemon Vanilla Cake
Berry Compote & Vanilla Ice Cream
or

Dark Chocolate Tart
Caramelized Pecans, Raspberries & Huckleberry Coulis
or

Meyer Lemon & Vanilla Bean Tart
Champagne Poach Pear, Pear Coulis with Prickly Pear Sorbet

*Executive Chef: Domingo Santamaria Sous Chef: Rene Esparza
In keeping with tradition & Grandpa Deetjen's wishes, our cuisine features
fresh, local sustainably harvested foods*

