

Wuksachi Lodge

New Years Eve 2011

Starters

Roasted Butternut Squash Soup

Maple Crème Fraiche

Fried Sage

Or

Mixed Winter Greens

Dried Cranberries, Candied Walnuts, Bleu Cheese Crumbles,

Roasted Garlic Balsamic Vinaigrette

Main Course

Salt Crusted-Slow Roasted Prime Rib

Or

Pan Seared Scallops

Served with Sweet Potato Gratin and Brown Butter Brussels Sprouts

Dessert

Crème Brulee Cheesecake

Sliced Strawberries, Raspberry Coulis, Chantilly Cream

Or

Warm Chocolate Lava Cake

Ruby Port Wine Macerated Cherries, Vanilla Bean Ice Cream

Non-Package Price

\$110 Per Couple

Executive Chef Steven E. Sterritt, CSC, PCII

Sous Chef Wade Smith

