



ASHLAND SPRINGS HOTEL 95TH ANNIVERSARY

NEW YEAR'S EVE BASH

Tray Passed Hors d'oeuvres

Ahi Tuna Poke, Crispy Wonton, Wasabi Aioli

Saffron Risotto Fritter, Chipotle Harissa

Buffet

Classic Caesar Salad

Hearts of Romaine, Pecorino Romano, Rosemary Croutons, Lemon

Organic Arugula Salad

Dried Cranberries, Toasted Pecans, Sheep Milk Feta,
Citrus Champagne Vinaigrette

Chef Attended Alder Smoked Prime Rib Carving Station

Herb Jus, Horseradish Cream

Oven Roasted Salmon

Oregon Dungeness Crab Bearnaise

Garlic Herb Whipped Potatoes

Roasted Brussels Sprouts & Cauliflower

Dessert Display

Trio of Truffles & Mini Cupcakes

Champagne Toast

Executive Chef Francesco Console

Executive Pastry Chef Sara Variel