



RAGNAR'S
NEW YEAR'S EVE 2009

Charcuterie

Chef's selection of Pate's

Appetizer

*Lamb confit bruschetta with
lingonberry horseradish sauce*

Soups & Salad

Lobster Bisque

Or

*The classic Waldorf salad with granny smith apples, shaved celery,
toasted walnuts, creamy citrus dressing*

DINNER SELECTIONS

*All natural filet of beef & king crab sauté
with yukon gold mashed potatoes and saffron béarnaise*

or

*Rocky mountain elk chop with rosemary spaetzle,
Red onion marmalade, port wine demi*

Or

*Pan seared Alaskan black cod with lobster mac n cheese,
fresh asparagus and brandy cream sauce*

Or

*Roasted seasonal vegetables with Quinoa, stacked Napoleon style, topped
with arugula and drizzled with a balsamic glaze and red pepper coulis*

DESSERT

Chef's delectable Holiday selection