



Trapp Family Lodge

New Year's Eve

MENU

STARTERS

Canoe Seafood Display: Tuna Poke, Oysters on the Half Shell, Poached Shrimp, Clams and Steamed Mussels with Mignonette Sauce, Champagne Cocktail Sauce, Drawn Butter, Sriracha Mayo & Horseradish

Appetizer Table: Mini Crab Cakes with Sriracha Mayo, Mini Beef Wellingtons, Baked Brie with Apricot Jam, Crispy Brussels Sprouts with Chili Maple Glaze, Local Cheese & Meat Display, House Made Breads with Assorted Butters

SOUPS & SALADS

Lobster Bisque

Vegetarian New Years Soup

Wild Rice, Goat Cheese & Roasted Vegetable Salad with Apple Cider Vinaigrette

Mixed Green Salad with House Honey Dijon Dressing

Grilled Trapp Family Farm Beef Heart Arugula Salad with Pine Nuts, Blue Cheese & Gremolata Dressing

CARVING STATIONS

Roasted Herb Crusted Bison Striploin

Roasted Stuffed Pork Loin with Sausage Oyster Stuffing

Sauces: Apple Cider Demi Glace, Bordelaise Sauce, Horseradish Sauce

ACTION STATIONS

Caesar Salad with Baby Romaine, Parmigiano-Reggiano Cheese, Bacon Lardons, White Anchovies & House Made Croutons

New Years Taco Station with Chef Warmed Flour or Corn Tortillas, Smoked Wagyu Brisket, Grilled Shrimp, Vegan Taco Meat, Spicy Cabbage Slaw, Mango Chipotle Salsa, Avocado, Cotija Cheese, Lime Crema & Salsa Verde

MAINS & SIDES

Stuffed Herb Crusted Chicken Breast with a Prosciutto Apple Stuffing & Leek Cream Sauce

Crab & Lobster Pot Pie Baked in a Garlic Cream, Topped with Herb & Parmesan Crumb Crust

Grilled Asparagus with Boursin Cheese

Grilled Stuffed Portabella Mushrooms with Vegetarian Sausage, Spinach & Goat Cheese Stuffing with a Red Pepper Sauce

Roasted Tricolor Fingerling Potatoes with Rosemary & Dijon Mustard

DESSERTS

Assorted Seasonal & Austrian Desserts

\$145 per adult | \$50 per child

6:00-10:00pm by Reservation

Tax & service fee not included

