



Starry Nights at The Colony Yurt

December 19, 21 & 23 Menu

Cost \$70 per person (plus gratuity)

Served family style per table

Appetizers at 6:30-7:30

Seared bacon wrapped sea scallops

Grilled flatbread caprese

Salad

Mixed field greens with a roasted shallot vinaigrette

Entrée

Beef Wellington

Split king crab legs

Rosemary mashed potatoes

Seared seasonal vegetable

Dessert

Bailey's crème brulee with fresh berries

Lemon tart

December 29 & 30 Menu

Cost \$70 per person (plus gratuity)

Served family style

Appetizers 6:30-7:30

Assorted spanakopita

Cheese and charcuterie board

Salad

Mixed field greens with a pomegranate vinaigrette

Entrée

Braised short ribs with a wild mushroom demi glace

Shrimp mousse topped salmon with a warm tomatillo relish

Horseradish mashed potatoes

Lemon thyme cous cous

Roasted root vegetables

Dessert

Chocolate or lemon mousse

January 3 & 5 Menu

Cost \$70 per person (plus gratuity)

Served family style

Appetizers @ 6:30

Rattlesnake quesadilla with a chipotle aioli

Tuna carpaccio

Salad

Salad of verdolagas, grapefruit, pickled onion and grilled cactus with a pumpkin seed vinaigrette

Entrée

Espresso and chili rubbed Bison ribeye

Roasted pablano, white hominy and pepper jack stuffed Salmon

Roasted fingerling potatoes

Wild rice

Chipotle creamed spinach

Dessert

Kahlua flan

Mexican chocolate mini crème brulee

January 15 Menu

Cost \$ 65 per person (Gratuity not included)

Served family style

Appetizers @ 6:30

Cheese boards

Proscuitto wrapped figs

Salad

Caprese with a balsamic drizzle

Entrée

Chicken Parmesan

Veal Saltimbucco

Angel hair pasta

Seasonal Vegetables

Dessert

Tiramisu

January 24 & 25 Menu

Cost \$70 per person

Served Buffet style

Start time is 6:30

Miso soup

Wagyu beef salad cups

Asian chicken salad

Assorted sushi rolls to include – Tuna, salmon, California and cucumber rolls

Tuna Sashimi

Steamed rice

Edamame

Dessert

Assorted Mochi

January 26 Menu

Cost \$70 per person (gratuity not included)

Served family style

Appetizers at 6:30

Stuffed baked brie with baguettes

Chicken liver mousse with a cognac gelee and toast points

Salad

Salade de chou rouge

Entrée

Coq au vin

Filet Oscar with béarnaise sauce

Potato au gratin

Green beans almondine

Dessert

Lemon mousse

Grand Marnier mini crème brulee with fresh berries

Dinners provided by Steve at the wonderful staff at:

