Ring In The New Year
FIVE COURSE
PRIx FIXE MENU
AT THE PEAK
5:00 PM - 9:00 PM
$145 | WINE PAIRING $50
AGES 16 AND UP

FIRST COURSE
Signature Sushi Platter

SECOND COURSE
French Onion Soup

THIRD COURSE
White Salad
Shaved White Asparagus, Endives, Heart of Palm, Fennel,
Enoki Mushroom, Honey Ginger Vinaigrette

MAIN COURSE
(Selection Of One)
Whole Lobster
Brussels Sprouts, Straw Mushrooms, Saffron Parmesan Cream
Pan Roasted Chilean Sea Bass
Butter Beans, Pork Belly, Tomato Fondue, Fermented Black Beans Oil
Snake River Farms WagyU Steak, Pastrami Wrapped
Garlic Comfit Potatoes Wild Mushrooms, Gomadare Sauce
Lamb shank
Slow Braised, Creamy Herb Risotto, Baby Carrots

FIFTH COURSE
(Selection Of One)
Croissant Bread Pudding
White & Dark Chocolate, Cookies & Cream Ice Cream
Vanilla Bean Crème Brûlée with Fresh berries
Hazelnut Tarte, Rum Roasted Banana, Chocolate Crust

RSVP TO THE PROMONTORY CONCIERGE AT 435.333.4000
OR CONCIERGE@PROMONTORYCLUB.COM