

New Year's Eve

the Blue Plate

845-2252

build your own 3 course menu...\$49
soup or salad, entrée, dessert

Soup

Soup of the Day \$ 8
Our chef's selection of homemade soup

Salad

Caesar Salad \$ 9
Romaine tossed in our "lemony" Caesar dressing, homemade pita croutons and Parmesan.

Mixed Greens \$ 9
with candied walnuts and dried cranberries tossed in champagne vinaigrette

Appetizers

Crispy Artichokes \$ 9
Fresh artichoke hearts and seasonal vegetables in a light tempura batter with a tangy Thousand Island sauce

Mediterranean Experience \$ 9
A Sampling of three dips: Damascus hummus, Italian white truffle & lentil puree, and Levant roasted red pepper and pecan, served with pita chips and cucumber slices

Warm Colorado Goat Cheese \$ 9
Pumpkin seed crusted goat cheese with a roasted red pepper coulis and young spinach, tossed in a pomegranate Balsamic dressing

The Blue Plate Fondue for 2 \$ 18
Made with Bourbon, Aged Cheddar, 2-year Old Gouda, and Basil's Räuchkäse (Smoked Cheese)

Entrees

Trout Almondine \$ 32
Pan Seared Rocky Mountain Trout with an Almond and Potato Crust Served with a Warm Potato and Spinach Salad and Champagne Butter Sauce

Crispy Duck \$ 33
Slow roasted half a duck with lingonberry glaze, Jasmine rice, brown sugar, glazed carrots and peas

Colorado Bison Ribs \$ 33
Locally raised bison slow-smoked and served with creamed corn and tempura green beans

Zucchini Delight \$ 31
Zucchini ribbons in a butternut squash sauce with roasted tomatoes, roasted mushrooms, and ginger finished with arugula and mascarpone

Surf & Turf \$ 38
Grilled 5 oz Filet Mignon and 5 oz of sautéed Shrimp served with rustic mashed potatoes, garlic broccoli and homemade Béarnaise sauce

Braised Beef Short Ribs \$ 30
With Mashed potatoes and sautéed greens served with a red wine reduction

Desserts

Sister Mariam's Heavenly Flourless Chocolate Cake \$ 10
A rich and dense chocolate cake with whipped cream and a hazelnut chocolate sauce

Tiramisu \$ 10
An Italian classic dessert made with ladyfingers, espresso and mascarpone, finished with a hazelnut chocolate sauce

Austrian Apple Strudel \$ 10
Homemade Apple Strudel served with whipped cream

New York Style Cheese Cake \$ 10
Homemade cheese cake with a wild blueberry compote

18% Gratuity will be added to all checks.

Split plate charges: Appetizer/Salad: \$4.00 • Entrée: \$8.00