

# New Year's Eve at Deetjens Inn

December 31, 2016

## First Course

Roasted Winter Squash Soup  
Crème Fraîche Truffle Oil

## Second Course

Dungeness Crab & Lobster Salad  
Baby Frisée, Avocado, Asparagus,  
Shaved Fennel, Brussels Sprouts with Black Truffle Aioli & Mustard Vinaigrette  
or

Grilled Zucchini & Feta Cheese Cakes  
Watercress, Micro Greens, Melon Radish, Salsify, Spicy Yogurt Raita  
with Aged Balsamic Vinaigrette

## Third Course

Roasted Venison Loin  
Celery Root & Sunchoke Purée, Garlic Green Beans, Baby Carrots  
Herb Butter Salsify with Black Truffle Mushroom Jus  
or

## Sea Catch

Roasted Potato & Parsnip Purée, Grilled Asparagus,  
Baby Clams, Mussels, Spinach Purée with Saffron & Caviar Beurre Blanc  
or

## Creamy Wild Mushroom Risotto

Butternut Squash, Peas, Asparagus, Aged Parmesan Cheese, Garlic Butter Salsify, Baby Carrots,  
Green Beans, Brussel Sprouts, & Garlic Brioche Toast

## Fourth Course

Dark Callebout Chocolate Pot de Crème  
Vanilla Bean Cream & Shaved Dark Chocolate  
or

Wild Berries & Amaretto Panna Cotta  
Huckleberry Coulis & Almond Tuile  
or

Apple Pear Bread Pudding  
Vanilla Ice Cream & Caramel Sauce

*Executive Chef: Domingo Santamaria    Sous Chef: Rene Esparza  
In keeping with tradition & Grandpa Deetjen's wishes, our cuisine features  
fresh, local sustainably harvested foods*