

The **RIMROCK** RESORT HOTEL

New Year's Buffet

The Soup

Wild Game Consommé with Juniper Dumplings

From the Field

Sweet Potato & Goat Cheese Salad with Wild Mushrooms & Thyme
Quinoa Salad with Heirloom Cherry Tomatoes, Brussel Sprout Leafs & Cashew
Cucumber Tomato & Avocado Salad with Cilantro & Roasted Cashew Nuts

From the Sea

A Wide Variety of the Best from East & West Coast
Featuring Chilled Shrimp, Prawns, Crab, Mussels &
Oyster Dishes with Dips & Sauces

Market Table

Artisan Charcuterie from Around the World
Freshly Sliced Parma Ham
House-made Pickles, Preserves & Churned Butter
Galantines, Terrines, Pâté

From the Kitchen

Chicken Suprême with Morels & Madeira Butter Jus
Slow Roasted Duck with Asian Flavours & Sesame Seeds
Roasted Squash with Shiitake, Blistered Tomatoes, Chickpeas,
Spinach & Quinoa Truffled Mashed Potatoes
Pork Tenderloin in Gorgonzola Sauce with Baby Spinach & Preserved Pears
Confit Winter Vegetables with Olive Oil & Thyme
Vegetable Rice Pilaf with Goat Cheese & Cherry Tomatoes

From the Carvery

Artisan Charcuterie From Around the World
Freshly Sliced Parma Ham, House-made Pickles,
Preserves & Churned Butter
Galantines, Terrines, Pates

Live Station

Truffled Parmesan Pasta

Elaborated Dessert Buffet