

New Year's EVE DINNER

GOLD

\$125 ++ PRIX FIXE MENU

Beginnings

JUMBO LUMP CRAB CAKE

Basil butter reduction, charred lemon

"CAESAR"

Tossed tableside, resort-grown lemon, Cotija cheese, cracked pepper and garlic emulsion

BEEF TENDERLOIN TARTARE

Toasted garlic lemon, capers, olive oil, shaved parmesan cheese, olive oil crostini

CARAMELIZED ONION SOUP "AU GRATIN"

Roasted beef bone broth, sweet cherry, gruyere, aged provolone, parmesan cheese

THE GOLD ROOM SALAD

Snipped local baby greens, heirloom tomatoes, crisp Asian pear, garden-grown basil, pickled carrot, seedless cucumber, hibiscus ginger vinaigrette

Entrees

SEA BASS "OSCAR"

Grilled asparagus, jumbo lump crabmeat, béarnaise sauce

AGED BEEF FILET & GARLIC PRAWNS

Garlic wilted spinach, cheddar whipped potato, smoked rosemary reduction

FRENCH VEAL CHOP

Thyme roasted wild mushrooms, mascarpone polenta, grilled asparagus

LEMON & HERB SNAPPER BRÛLÉE

Garlic wilted spinach, lump crab, tarragon lemon butter

GRAIN & CURRANT STUFFED ACORN SQUASH

Olive oil drizzle, fresh mint, sun-soaked cherries

Sugar

TOFFEE "CRUNCH" PRALINE CAKE

Bing cherry compote, dark chocolate gelato

CHOCOLATE GANACHE CAKE

Salted caramel drizzle, Chantilly whipped cream, swirled peppermint candy

RASPBERRY DOME

Pineapple compote, orange and spiced soaked white raisins, mango sorbetto

MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW AND UNDERCOOKED FOOD MAY BE HAZARDOUS TO YOUR HEALTH. PRICES ARE EXCLUSIVE OF TAX AND GRATUITY. REGARDING THE SAFETY OF THESE ITEMS, WRITTEN INFORMATION IS AVAILABLE UPON REQUEST.


WESTWARD LOOK
WYNDHAM GRAND RESORT & SPA
The Soul of the Southwest