



New Year's Eve Prix Fixe 2018

Please select one appetizer

- Cocktail Shrimp with Pickled Okra, Lemon Confit & Dill
- House Cured Charcuterie and Curated Local Cheese with Accompaniments
- Seared Tuna Tataki, Soy Citrus, Compressed Cucumber & Flash Pickled Radish
- Duck Confit, Turnip Greens, Cornbread Sop, Black Eyed Peas & Pot Liquor Nage
- Traditional Shrimp Bisque with Wild Rice & Shrimp Garnish
- Caramelized Vidalia Onion Soup, 48 Hour Bone Broth & Sourdough with Brûléed Raclette

Please select one salad

- Classic Caesar Salad
Buttermilk Dressing, Brioche Croutons, Parmesan Crisp & Boquerón
- Peppery Green Salad
Manchego, Candied Pepitas, Pickled Shallot, Sherry Vinaigrette

Main

“Surf & Turf” Braised Short Ribs with 4oz Butter Poached Lobster Tail, Gruyere & Herb Potato Pavé,
Roasted Asparagus & Maître D’ Butter
Add Shaved Black Truffle \$35/pp

Please select one dessert

- Mexican Chocolate Mousse with Kahlua Chantilly
- Ugly Fudge Cake with Kiln Dried Cherry Compote
- Orange Vanilla Sponge Cake with Bourbon Chantilly and Macerated Berries

\$125/pp

\$1000 Food Minimum for In-home Services

23% Event Production Fee for In-home Services

\$50 Delivery Fee for Hot Drop-off

ELEMENT CHEF SERVICES • ELEMENT KITCHEN & BAKERY
1600 Snow Creek Drive, Ste. L, Park City, Utah, 84060 • www.elementparkcity.com •
info@elementparkcity.com • 435.731.8383