



OJAI VALLEY INN

2018 NEW YEAR'S EVE GALA

SALADS OF THE SEASON

PORT WINE POACHED PEAR SALAD, SPINACH, ENDIVE, CANDIED WALNUTS, POINT REYES BLUE CHEESE, PORT VINAIGRETTE
ROASTED BUTTERNUT SQUASH, MACHE, HARICOT VERTS, CANDIED PECANS, GOAT CHEESE
BABY GEM WEDGE SALAD, BACON, TOMATO, CHIVES, BLUE CHEESE
GRILLED ENDIVE SALAD, CELERY ROOT, SHAVED APPLE SALAD, WALNUTS, CRANBERRIES AND DIJON DRESSING
BEET SALAD, RADICCHIO, FRISÉE, GOAT CHEESE, HAZELNUTS, TRUFFLE BALSAMIC VINAIGRETTE
DUCK CONFIT SALAD, FRISÉE, POMEGRANATE, FARRO, SHERRY VINAIGRETTE
PATES AND TERRINES WITH CUMBERLAND SAUCE AND ASSORTED BREADS AND ROLLS
CREATE YOUR OWN SALAD WITH A SELECTION OF GREENS, SEASONAL TOPPINGS, CHEESES AND HOUSE MADE DRESSINGS

CHEESE AND MEZZE

MEZZE PLATTERS OF OLIVES, TABBOULEH AND HUMMUS
BASKETS OF CRACKERS, LAVASH, CROSTINI AND PITA
INTERNATIONAL AND DOMESTIC CHEESE DISPLAY WITH DRIED FRUITS AND NUTS

SEAFOOD AND RAW BAR

ICED DISPLAY OF SHRIMP, CRAB CLAWS AND OYSTERS
COCKTAIL SAUCE, LEMON WEDGES, RED WINE MIGNONETTE AND CRÈME FRAICHE
SMOKED SALMON WITH CHOPPED EGGS, ONIONS, CAPERS AND SLICED TOMATOES
SEASONAL SEAFOOD SALADS

CAVIAR STATION

AMERICAN CAVIAR, SALMON ROE, WASABI CAVIAR, AND TOBIKO WITH TRADITIONAL GARNISHES AND BRIOCHE TOAST

PREMIUM CRUDO AND POKE BAR

AHI TUNA, SALMON AND YELLOWTAIL
CHEF'S CHOICE OF ASSORTED SEAWEED, OILS, HERBS, CURED SALTS AND TOPPINGS

CARVING STATION

HERB ROASTED FILET MIGNON OF ANGUS BEEF WITH NATURAL JUS AND BLACK PEPPER HORSERADISH CREAM
GARLIC AND HERB RUBBED LEG OF LAMB WITH MINT JELLY
WHOLE SMOKED LOIN OF ORGANIC PORK WITH APPLE CHUTNEY AND BOURBON SAUCE

MAIN COURSES AND SIDES

MEDITERRANEAN BRANZINO WITH CIOPPINO BROTH, FENNEL AND HERBS
CAST IRON BAKED FREE RANGE CHICKEN WITH HERB BREAD PUDDING AND MUSHROOM CREAM SAUCE
ROASTED WINTER VEGETABLE MEDLEY
FINGERLING POTATOES ROASTED WITH CARAMELIZED SHALLOTS, THYME AND SEA SALT
QUINOA AND FARRO WITH DRIED CRANBERRIES, ROASTED BUTTERNUT SQUASH AND HERBS

CHEF PREPARED TREASURES OF THE SEA ACTION STATION

LOBSTER, KING CRAB, AND SCALLOPS WITH LOBSTER AMÉRICAIN SAUCE OVER FORBIDDEN RICE WITH WHITE TRUFFLE FOAM

DESSERT STATION

MILK CHOCOLATE HAZELNUT DOMES
MARBLED BERRY MINI CHEESECAKE POPS
MINI OPERA CAKES
MINI LEMON MERINGUE TARTS
COCONUT BAVARIAN VERRINE
TRES LECHES CAKE SHOOTERS
CHEF-PREPARED BANANAS FOSTER STATION

Seating from 7pm – 9pm | \$195.00 per person | \$85.00 per child 12 years and under

Includes Free-Flowing Taittinger Champagne and Premium Open Bar Featuring an After Dinner Cordial Bar

Tax and gratuity are not included; 23% gratuity is added to parties of 6 or more