



# OJAI VALLEY INN

## 2021 NEW YEAR'S EVE GALA

### **SALADS OF THE SEASON**

Roasted Delicata Squash, Mache, Haricot Verts, Candied Pecans, Goat Cheese

Baby Gem Wedge Salad, Bacon, Tomato, Chives, Blue Cheese

Arugula Salad with Marcona Almonds, Shaved Parmesan and Truffle 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**

Petrossian Caviar, Salmon Roe, Wasabi Caviar, and Tobiko with Traditional Garnishes and Brioche Toast

### **THE CARVERY**

Tomahawk Pork Chop with Fennel Pollen

Snake River Farms Strip Loin with Natural Jus, Black Truffle Sauce and Horseradish Cream

Whole Roasted Striped Bass with Chimichurri

### **MAIN COURSES AND SIDES**

Ora King Salmon with Ojai Citrus Beurre Blanc

Seared Scallops with Brown Butter, Capers and Lemon

Rotisserie Chicken with Wilted Spinach and Fingerling Potato

Roasted Winter Vegetable Medley

Butter Whipped Idaho Mashed Potatoes

Tandoori Carrots with Vadouvan Spice and Yogurt

### **CHEF ATTENDED INTERACTIVE STATIONS**

Maine Lobster Cacio e Pepe

Shaved Winter Truffle Risotto

Crudo and Poke Bar with Seaweed, Oils, Herbs, Cured Salts, and Toppings

Wagyu Beef Carpaccio Sliced to Order from our Berkel Slicer

### **DESSERT STATION**

Passion Gianduja Torte

Café au Lait Panna Cotta

Yuzu Chocolate Ganache Tart

Whipped Cheesecake Verrine

Pomegranate Champagne Gelee

Blackberry Almond Tart

Milk Chocolate Creme Brulee

Manuka Honey Truffle Pops

Bananas Foster Action Station

*Dinner begins at 8:00pm | \$275.00 per person plus tax and service charge. Includes Champagne and Premium Open Bar*

*Live Entertainment by Bonnie Foster Productions beginning at 8:30pm*