

# Teton Pines

## New Year's Eve Dinner



### Starters

#### *Maine Lobster Bisque \$15*

Poached lobster, fresh herbs, white truffle oil

#### *Tempura Fried Nori Roll \$18*

Spicy tuna, sushi rice, Asian vegetables,  
honey ginger soy glaze

#### *Duck Confit Phyllo Bites \$16*

Warm Napa cabbage, mushroom,  
blood orange coulis

### Salads

#### *Roasted Red Beet Salad \$15*

Arugula, frisée, pistachio, goat cheese, tangerine vinaigrette

#### *Tomato Mozzarella Salad \$14*

Teardrop tomato, fresh mozzarella, mixed greens,  
organic olive oil, aceto balsamico

#### *Dungeness Crab Louis Salad \$20*

Bibb lettuce, asparagus, hard boiled egg,  
English cucumber, teardrop tomato,  
black olives with Louis dressing

### Entrées

#### *Lamb Shank \$38*

Sauce natural

#### *Braised Pork Loin \$36*

Cognac and whole grain mustard cream

#### *Lobster Stuffed Sole \$40*

Thyme burre blanc

#### *Seared Beef Tenderloin Oscar \$42*

Blue crab, hollandaise

#### *Pan Seared Arctic Char \$38*

Confit Tomato, wild mushroom, vanilla cream

*All entrées will be accompanied with  
steamed asparagus and roasted root vegetable puree*

*18% Gratuity Will Be Added to Your Bill  
\$2 Split Plate Charge*



*Celebrate*  
*New Year's Eve*  
*at Teton Pines*  
*6:00pm to 10:00pm*



*Reservations*  
*Strongly*  
*Suggested*

*733-1005*

