

POWDER CACHE

NEW YEARS EVE

Wednesday, December 31

4 PM - 10 PM

BEGINNINGS

CHOICE OF

SHRIMP BISQUE

Lemon Crème Fraiche, Chive

BEET & BERRY SALAD

Baby Greens, Goat Cheese, Toasted Pistachio, Tarragon Vinaigrette

COFFEE CRUSTED VENNISON CARPACCIO

Arugula, Lemon, Shaved Parmesan, Extra Virgin Olive Oil

ENTREES

CHOICE OF

PRIME RIB OF BEEF

Crème Fraiche Whipped Potatoes, Popovers, Roasted Broccolini,
Horseradish Cream, Peppercorn Jus

MAPLE SMOKED DUCK BREAST

Spiced Orange Gastrique, Saffron Rice Pilaf, Greek Olive,
Toasted Almond, Duck Confit

BOUILLABAISSE

Ahi, Salmon, Scallops, Prawns, Tomato-Lobster Broth,
Fingerling Potatoes, Crusty Bread, Garlic Rouille

MUSHROOM BOURGUINON POT PIE

Brandy Jus, Winter Root Vegetables, Morning Dew Mushrooms,
Pease, Cashew "Cheese", Buttermilk Biscuit Crust, Local Micro Greens

SWEETS

CHOICE OF

S'MORE PANNA COTTA

Chocolate Panna Cotta, Toasted Marshmallow Fluff,
Graham Cracker Crumbs

STICKY TOFFEE PUDDING

Toffee Sauce, Whipped Cream

REEDS ICE CREAM

Winter Seasonal Flavors

\$99 PRIX FIXE

\$29 Children 12 and under

Reservations Required 307 353-2300 x 1368

Executive Chef Mr. Kevin

Sous Chef Freeman Scroggie

Parties of 7 or more may be subject to a 20% service charge.

2 Separate Check Maximum Per Party

**Menu items may be ordered undercooked or may contain raw or undercooked ingredients.
Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness