POWDER CACHE

NEW YEARS EVE

Thursday, December 31
5 PM - 10 PM

BEGINNINGS

CHOICE OF

MUSHROOM BISQUE
Black Truffle Crema, Chive

SHAVED ROOT VEGETABLE SALAD
Baby Kale, Wild Rice, Quinoa, Dried Cranberry
Candied Pinenut, Tarragon-Dijon Vinaigrette

SHRIMP COCKTAIL
Old Bay Court Bouillon, Horseradish Chili Sauce, Celery Salad, Lemon

ENTREES

CHOICE OF

PRIME RIB OF BEEF
Crème Fraiche Whipped Potatoes, Popovers, Roasted Broccolini,Horseradish Cream, Peppercorn Jus

CASSOULET
Braised Lamb, Ham Hock, Duck Confit Winter Vegetable,
Cannellini Beans, Toasted Bread Crumbs, Bovine & Swine Black & Blue Sausage

SEARED DIVER SCALLOP
Risotto, Miso-Butternut Squash Puree, Morning Dew Mushrooms, Candied Hazelnuts, Basil Oil

CAULIFLOWER STEAK
Chermoula Marinade, Beetroot Hummus, Sunflower Seed Pesto

SWEETS

CHOICE OF

CHOCOLATE LAVA CAKE
Huckleberry Ice Cream, Nutella Grissini

STICKY TOFFEE PUDDING
Toffee Sauce, Whipped Cream

REEDS ICE CREAM
Vanilla, Chocolate, Huckleberry, Honeycomb Crunch

$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