

DOOR 222

food & drink

NYE2018

\$70 dinner per person - optional \$20 wine pairing or \$15 beer pairing
Seatings at 6pm and 8pm - Reservations required

1st course

pear and mushroom salad
mixed greens, maple honey vinaigrette, poached pear, Colorado goat cheese, beer
battered hazel dell mushrooms

2nd course

lobster bisque
butter poached lobster, chives, brandy chantilly, truffle popcorn

3rd course

grilled beef fillet,
potato gratin, grilled asparagus, braised oxtail red wine ragu

4th course

gluten-free chocolate cake
liquid marshmallow, graham cracker, smoked ginger/pineapple

Optional Wine Pairing:

1st Course: Nicholas Fueillatte Champagne

2nd Course: Rivera Chard Preludio No.1

3rd Course: Andis Zinfendal

4th Course: Kopke Tawny OR Rosa Regale Sparkling Red

Optional Beer Pairing

1st Course: Crow Hop Norteno Lager

2nd Course: Loveland Aleworks Saison

3rd Course: Odells IPA

4th Course: Horse and Dragon Vanilla Snug Nitro

Call for reservations - 970-541-3020