DOOR 222 food & drink

NEW YEAR'S EVE 2016

Four Course Wine Pairing Dinner

5:30 seating $65 per person

Reservations and Credit Card on File Required

Plus tax and gratuity

Course one

Tapas platter to share including Shrimp ajo,
tortilla espanola and albondigas spanish meatballs
Paired with Segura Viudas Cava

Course two

Soup, lobster bisque with brandy chantilly paired with
Lincourt Chardonnay

Course three

Grilled Colorado beef filet, onion marmalade, twice baked
potatoes, mushroom ragu paired with Zaca Mesa Syrah

Course four

Dessert trio
Chocolate truffle, mini carrot cake with brown butter frosting
and goat cheese cake with fresh fruit and sorbet paired with
Pedro Ximenez 1927 Sherry

DOOR 222
food & drink

NEW YEAR'S EVE 2016

Six Course Wine Pairing Dinner

8:00 seating $80 per person

Reservations and Credit Card on File Required

Plus tax and gratuity

Course one

Tapas platter to share including Shrimp ajo, tortilla espanola and albondigas spanish meatballs

Paired with Segura Viudas Cava

Course two

Grilled asparagus salad with manchego cheese, chorizo deviled egg, oranges and toasted almonds paired with Esk Valley Sauvignon Blanc

Course three

Soup, lobster bisque with brandy chantilly paired with Lincourt Chardonnay

Course four

Seared scallops, romesco sauce, bacon and roasted brussel sprouts paired with Erath Pinot Noir

Course five

Grilled Colorado beef filet, onion marmalade, twice baked potatoes, mushroom ragu paired with Zaca Mesa Syrah

Course six

Dessert trio

Chocolate truffle, mini carrot cake with brown butter frosting and goat cheese cake with fresh fruit and sorbet paired with Pedro Ximenez 1927 Sherry