



A NAKOMA NEW YEAR'S EVE

PRIX FIXE MENU 2024

LATE SEATING | THREE COURSES | \$120 PER PERSON
TOAST THE NEW YEAR WITH A COMPLIMENTARY GLASS OF SPARKLING WINE!

APPETIZERS

Enjoy the Trio

ELK TENDERLOIN MEATBALL

caramelized onion, rosemary

BACON WRAPPED DATE

feta, chives, aleppo pepper flake

WILD MUSHROOM & POLENTA CANAPÉ

thyme, garlic, crispy polenta

SOUP

CRAB BISQUE

lump crab, smoked paprika, cream

SALAD

WINTER FARRO

baby greens, apples, cashews, chard lemon vinaigrette

ENTRÉES

Please Select One

ANGUS FILET MIGNON AU POIVRE

butter poached asparagus, horseradish mashed potatoes

SEA SCALLOP BUCATINI

blistered cherry tomatoes, spinach, white wine lemon cream

SPAGHETTI SQUASH & LENTIL BOLOGNESE

french green lentils, tomato, macadamia nut ricotta

DESSERT

Please Select One

LEMON CREAM NONINO

vanilla sponge, lemon cream, white chocolate

PISTACHIO CRÈME BRÛLÉE

almond brittle

BLACK FOREST CAKE

cacao, brandy, cherries

*Nakoma supports local farmers
and serves organic ingredients
when possible.*

ELEVATED DINING

*For parties of 6 or more there
will be a 20% gratuity added.*