FIFTY 44

A NAKOMA NEW YEAR'S EVE

FIVE COURSE PRIX FIXE MENU 2025

LATE SEATING | $130 PER PERSON

TOAST THE NEW YEAR WITH A COMPLIMENTARY GLASS OF SPARKLING WINE!

STARTERS

Enjoy the trio

GRILLED QUAIL
spiced red wine syrup

STUFFED MUSHROOM
sausage, spinach, mozzarella

ARANCINI
risotto, fontina, saffron

SOUP

ROASTED RED PEPPER BISQUE + WARM CRAB

SALAD

PEAR + PEPITAS
arugula, pear, pomegranate, manchego crisp, pepitas, apple cider vinaigrette

ENTRÉES

Please select one

6OZ FILET OF BEEF
potato white cheddar au gratin, red wine, wild mushroom demi-glace

PAN ROASTED HALIBUT
pine nut, saffron, golden raisin couscous, arugula pesto

SPINACH + RICOTTA CANNELLONI
house made crepe, spinach, ricotta, red & yellow pepper coulis, wild mushroom ragout

DESSERT

Please select one

PORT WINE POACHED PEAR
whipped mascarpone cheese

CHERRY + WHITE CHOCOLATE BREAD PUDDING
crème anglaise

CHOCOLATE POT DE CRÈME
amaretti cookie

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.

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ELEVATED DINING

STAY SOCIAL

BE SURE TO SHARE YOUR PHOTOS AND EXPERIENCES FROM THE LOST SIERRA ONLINE.

PLEASE TAG **@NAKOMARESORT** ON YOUR PREFERRED SOCIAL NETWORK.