

Longboards

Bar & Grill

1th Annual New Years Eve Celebration

Dinner Menu

1st

Salad of baby lettuce, Cypress Grove goat cheese crostini, olives, toasted almonds, marinated roasted bell peppers and sherry vinaigrette.

Or

Japanese sweet potato puree, sriracha drizzle, macadamia nuts, cilantro and fried ginger.

2nd

Bruschetta, herbed white bean puree, roasted wild mushrooms, parsley oil.

Or

White Tuna Carpaccio, truffle vinaigrette, crispy potatoes, chervil.

3rd

Ravioli, California Dungeness crab and mascarpone cheese filling, with lemon parsley beurre blanc, seasoned crab and chives.

Or

Rigatoni, Sierra Farms lamb ragu, peppers, mint and grated "Lambchopper" goat cheese gouda.

4th

Grilled Tasmanian Salmon, shrimp and leek risotto, pancetta roasted brussel sprouts, orange, fennel and red onion salad, with whole grain mustard vinaigrette.

Or

Braised Durham Ranch Buffalo Short Ribs, horseradish potato puree, port wine reduction, crispy fried root vegetable garnish, glazed baby carrots.

Dessert

Chocolate Tart with caramel and sea salt

Or

Poached Pears, cinnamon and Amaretto syrup, shortbread cookie.

\$99 includes Tax, gratuity and complimentary sparkling wine all evening.

Celebrate with The Alternators for \$10 at the door after 10pm includes free sparkling wine.

7pm cocktails, 8pm dinner.

Longboards Bar & Grill at Plumas Pines Golf Resort, 402 Poplar Valley Road, Blairsden-Graeagle

Reservations- required

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