



SORREL RIVER RANCH

RESORT AND SPA

NEW YEARS EVE CHEF'S DINNER
FEATURING SUTCLIFFE VINEYARDS

House Made Farm Bread | slow churned house-made
butter, Colorado fruit jam
2017 Rose' Cabernet Franc

Charcuterie + Fromage | house-made elk jerky, maple
duck prosciutto, Beehive teahive cheddar, dried
Colorado pears, red pepper mostarda
*2016 Cinsaut * 91pts from the Wine Enthusiast*

Farm Roots | poached beet, shaved radish, farm carrot,
farm greens, cucumber, pea shoots,
champagne vinaigrette
2013 Riesling

Grilled Octopus | arancini, saffron tomato confit,
shaved pecorino
*2016 Chardonnay * 91 pts from James Suckling of
the Wine Spectator*

En Croûte | venison mousse pâte â choux,
smoked corn puree, grilled asparagus,
red wine espresso gastrique
*N.V. Torrid" Red Blend * 2015 Vintner's choice*

Pavlova | white chocolate ganache,
Palisade peach sorbet
N. V. Late Harvest Nectar Riesling