

# Celtic Christmas Eve

*Celtic Harp & Guitar by Sharon & Dave Thormahlen*

## **Appetizer**

Fromage with Tapenade, Cherry Tomato & Garlic Rosemary Crostini

*Chef's Pairing: Columbia Valley Merlot*

## **Soup**

Creamy Zucchini & Onion Bisque

*Chef's Pairing: Columbia Valley Sauvignon Blanc*

## **Entrées**

Maple Glazed Oven Roasted Ham

*Chef's Pairing: Sagelands Cabernet Sauvignon*

Chicken Coq au Vin with Rosemary Gravy

*Chef's Pairing: Duck Pond Chardonnay*

Spanakopita Spinach Pie (vegetarian)

*Chef's Pairing: Firesteed Pinot Gris*

Entrées accompanied by Roasted Butternut Squash, Brussels Sprouts,  
Garlic Smashed Potato & Sautéed Mushrooms

## **Dessert**

Fondant au Chocolate & Banana Cream Pie

## **Chef's Select Wine Pairings**

*Three Pour Flight of Local Wines*

## **Festive Holiday Cocktails**

Cassis Royale *Vodka, Black Currant & Lime, shaken & floated with Champagne*

Brandy Alexander *Brandy, Creme de Cocoa, Cream shaken, garnished with Chocolate & Nutmeg*

Flaming Spanish Coffee *Kahlua, Bacardi 151, Triple Sec, Coffee, Whipped Cream*

*(Four Course Prix Fixe: \$35/person, Three Pour Wine Flight \$18)*

Welcome to FireWorks Sixteenth Annual

# New York New Years Eve Gala

*Live Jazz Entertainment by Joanne Trzcinski*

*Seatings at 6:30 & 9:30pm*

## ***Salad***

Classic Cobb with House Bleu Cheese Dressing

*Chef's Pairing:* Columbia Valley Sauvignon Blanc

## ***Soup***

French Onion

*Chef's Pairing:* Columbia Valley Merlot

## ***Entrées***

Angus Prime Rib au Jus

*Chef's Pairing:* Gnarly Head Old Vine Zinfandel

Hazelnut Crusted Pacific Halibut

*Chef's Pairing:* Firesteed Pinot Gris

Basic Pesto Gnocchi with Parmesan Alfredo (vegetarian)

*Chef's Pairing:* Duck Pond Chardonnay

## ***Desserts***

New York Cheesecake

Flourless Chocolate Torte

## ***Chef's Select Wine Pairings***

Three Pour Flight of Local Wines

## ***Holiday Cocktails***

Passionfruit Martini *Crater Lake vodka, triple sec, passionfruit & lime, shaken & served up*

The Currant Affair *Absolut Vanilia, raspberry liqueur, cassis & lime, up with a sugared rim*

Flaming Spanish Coffee *Bacardi 151, Kahlua, triple sec, coffee & whipped cream*

## ***Complementary Toast***

Champagne to Welcome the New Year!

*Four Course Prix Fixe: \$45/per person for prime rib or halibut, \$35 for gnocchi.*