

# **Elk Lake Resort**

## **NEW YEAR'S EVE 2017**

### **Amuse Bouche**

Smoked Salmon Rosette

### **Soup**

Vietnamese Style Duck Soup with Glass Noodles and Scallions

Butternut Squash Soup with Candied Walnuts and Cream Fraiche

### **Salad**

Warm Winter Green Salad of Radicchio, Belgium Endive, Frizze, Apples, Walnuts  
and Garlic Parmesan Dressing

Mixed Greens with Slow Roasted Tomatoes, Toasted Almonds, Caramelized  
Onions, and Bleu Cheese with Creamy Citrus Dressing

### **Entrée**

Orange Miso Glazed Duck Breast with Crispy Glass Noodle Salad

Tamarind Glazed Pork Chop w/ Massaman Curry, Carrots, Sweet Potatoes and  
Coconut Milk

Slow Cooked Beef Short Ribs with Red Wine Demi and Fingerling Potatoes

### **Sweets**

Chocolate and Coconut Pudding with Candied Ginger Scone

Red Velvet Cake

PRICE PER PERSON \$49

KIDS PLATE \$25

DINNER SEATING FROM 6 to 8 p.m. RESERVATIONS RECOMMENDED

CONTACT THE LODGE @ 541 480 7378 or [elresort@gmail.com](mailto:elresort@gmail.com)

**\*\*NEW YEAR'S EVE PARTY TO FOLLOW CULMINATION OF LAST DINNER  
SEATING\*\***