



*Ring in the New Year at Ember and Rye*

# ROARING '22

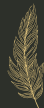
## NEW YEAR'S EVE EVENT

DECEMBER 31, 2021

DOORS OPEN AT 8:00 PM - 1:00 AM

\$400 PER PERSON

*COME DRESSED IN YOUR BEST 1920'S ATTIRE*



Celebrate with friends and family this New Year's Eve  
and enjoy an evening of drinks, dinner and dancing.

Variety of Dining Stations

Complimentary Champagne Toast

Four (4) Complimentary Drink Tickets

Live Jazz Band

Complimentary Cigar from Cigar Rolling Station

Exclusive Speakeasy Experience

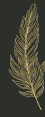
Casino Tables

*9:30 pm - 12:30 am*



*Reservations made through OpenTable  
This event is reserved for guests 21 and older  
Pricing excludes tax and 25% service charge*

# MENU OFFERINGS



## TABLE SNACKS

smoky BBQ spiced nuts

marinated olives with preserved lemon

## CANAPES

deviled eggs with osetra caviar and chives

oysters and pearls

compressed celery, toasted hazelnut butter (with smoked garlic puree folded in)  
and hibiscus pickled pears (vegan)

Beef tartare, pommes paillason, pickled mustard seed, black truffle aioli

Prawn cocktail, cucumber, avocado, fresh horseradish

## SALAD

marinated beets, smoked pistachio vinaigrette, citrus, goat cheese and herbs

## CARVING STATIONS

beef wellington, roasted garlic and mushroom duxelles, speck, rye whiskey gravy

ahi tuna "prime rib" with green peppercorn jus (bone in)

## SIDES

smoked potato puree with whipped boursin cheese

celeriac and sunchoke gratin with gruyere cream and herb breadcrumbs

sherry glazed mushrooms with truffle butter

grilled baby carrots with preserved meyer lemon salsa verde and aji Amarillo

## DESSERT TOWERS

petit fours- opera, assorted Cheesecake, vanilla bean & Berry tart, Carrot Cake

verrine - white chocolate mousse with raspberry, strawberry champagne panna cotta

confections- assorted truffles, caramels, meringues