thewildfig

New Year's Eve Menu ~ First Seating

First Course (choice of one)

Parsnip Soup topped with King Crab

Foie Gras Terrine apricot compote, brioche

Second Course

The Fig

greens, marinated figs, pancetta, blue cheese, crispy shallots, pomegranate champagne vinaigrette

Third Course (choice of one)

Peppercorn Filet of Beef roasted shallots, cognac, green peppercorn demi, Wild Fig frites

Lobster Risotto
whole lobster tail, shiitake mushroom risotto, ginger butter sauce

Físh in a Bag cherry tomatoes, zucchini, mushrooms, fennel, herbes de Provence, pernod

Lamb Shank braised, mission fig port wine reduction, fontina polenta

Fourth Course Dessert Sampler

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New Year's Eve Menu ~ Second Seating

First Course (choice of one)

Parsnip Soup topped with King Crab

Foie Gras Terrine apricot compote, brioche

Second Course

The Fig

greens, marinated figs, pancetta, blue cheese, crispy shallots, pomegranate champagne vinaigrette

Third Course

Duck Confit

roasted butternut squash, frisee salad, warm balsamic reduction

Fourth Course (choice of one)

Peppercorn Filet of Beef roasted shallots, cognac, green peppercorn demi, Wild Fig frites

Lobster Risotto

whole lobster tail, shiitake mushroom risotto, ginger butter sauce

Fish in a Bag cherry tomatoes, zucchini, mushrooms, fennel, herbes de Provence, pernod

Lamb Shank

braised, mission fig port wine reduction, fontina polenta

Fifth Course

Dessert Sampler & Champagne Toast



New Year's Eve

970/925-5160 Fax: 970/925-5267

Dear Guest,

The Wild Fig is inviting you to be part of a night to remember! This is a special invitation for you and your friends to celebrate a year gone by and the New Year to come.

The planning is done and the preparations have begun for what will be the most exciting and electric New Year's Eve celebration. The menu has been carefully selected and will surely delight. On this night, our intimate restaurant will transform into a venue where anything can happen.

Due to the extremely high interest in our New Year's Eve dinner, we encourage you to use the attached contract to guarantee your reservation for the evening, and help us ensure a successful start to your New Year.

If you are either planning on starting or ending your night with us, seating times have been arranged to accommodate your needs.

Early Seating Times:
6:00 pm until 8:00 pm
6:30 pm until 8:30 pm
Late Seating Times: Dining Room
8:15 pm
8:45 pm
Early Seating Times: Bar
6:00 pm until 8:00 pm
Late Seating Times: Bar
9:00 pm

We look forward to celebrating this New Year's Eve with you! For this special occasion, a 20% gratuity will be added to your check.



970/925-5160 Fax: 970/925-5267

Dear Guest,

Thank you for selecting The Wild Fig to host for your 2013 New Year's Eve Dinner.

Please complete the information below and return this form via fax or email. We will not process the reservation without a signature on this form. We kindly ask that any changes to this reservation be made as soon as possible in order to accommodate your requests. Cancellations after 5:00 pm on December 26th, 2012 will be charged the per person seating price of \$95 for the first seating and \$175 for the second seating. In order to provide the service for which is noted, we ask that the entire party arrive promptly at the time indicated. Thank you.

 Signature	
Expiration Date	Date
Credit Card Number	Email Address
Name (printed)	Contact number
I am requesting (number of guests) is seating at (time) for The Wild Fig. New tuity). If I should cancel my reservation after the per head co	reservations for the (check one)EarlyLate w Years Eve Dinner (Excluding wine, drinks, tax and gra- December 26th at 5pm 2012, I understand that I will be ost of the seating.
Sincerely, The Wild Fig Owners and Management	

We look forward to celebrating this New Years Eve with you! For this special occasion, a 20% gratuity will be added to your check. Phone 970/925-5160 Fax 970/925-5267