

New Year's Eve... Make it Festive and Fun!

Welcome 2014 in grand style with a five-course dinner crafted by Executive Chef Paul Rohadfox and paired with wines from Wente Vineyards. We will transform the GREATROOM into a festive space, and a DJ will select tunes to mark the occasion.

New Year's Eve Menu

First Course

Salsify Velouté

Nookta Oyster, Russian Caviar

Wine Suggestion: Louis Mel Sauvignon Blanc

Second Course

Bluefin Toro Crudo

Grapefruit Gelée, Avocado, Chile Oil

Wine Suggestion: Riva Ranch Chardonnay

Third Course

Black Bass

Tiger Prawn, Matsutake Mushrooms, Young Leeks,

Yuzu Butter, Shoyu Air

Wine Suggestion: Reliz Creek Pinot Noir

Fourth Course

Crispy Pork Belly

Parsnip Purée, Fennel Apple Salad, Citrus Pudding,

Cider Gastrique

Wine Suggestion: Riverbank Riesling

Fifth Course

Popping Donuts

Dulce de Leche, Potato Sugar, Espresso Gel

Wine Suggestion: Orange Muscat

Champagne Toast at Midnight

6:00 - 7:00 PM – Reception

7:00 PM - 1:00 AM – Dinner, Wine & Dancing

- ◆ \$120 per person for Dinner with Wine Pairing
- ◆ \$320 per couple for Dinner with Wine Pairing, Overnight Stay and Breakfast for Two
(Taxes are additional.)



Call (510) 413-3777 to
make your reservations.

www.marriottfremont.com