

New Year's Eve

Dining at GSR



CHARLIE PALMER
STEAK
RENO

New Year's Eve Special

Amuse Bouche

Lobster cucumber roll with micro shiso, tobiko and a spicy ponzu

1st Course

Roasted delicata squash salad with arugula, artisan greens, pepitas, pomegranate seeds and goat cheese tossed in a maple balsamic dressing

Wine Pairing: Scribe Winery - Rosé Pét-Nat 2022

2nd Course

Four-Layer Caviar Dip

Hard-boiled eggs, red onions, chive cream cheese, caviar and water crackers

Wine Pairing: Buonamico - "Vivi" Vermentino

Intermezzo

Champagne and ginger granita

3rd Course

Duck Two Ways

Seared duck breast with spaetzle and duck glace with duck confit, orange zest, pinot noir poached pears, goat cheese, candied walnuts, frisée lettuce tossed in a champagne vinaigrette

Wine Pairing: Souhaut- Cessieux Saint Joseph Syrah

Dessert

24K Chocolate Mousse Cake

Raspberry champagne mousse, flourless chocolate cake, Pistachio orange crumble, dark chocolate gelato

\$175 per person

December 31 | 4PM–11PM