



MANOR VAIL LODGE

New Year's Eve

4 Course Prix Fixe

Thursday, December 31st, 2026

Two Seatings
5:30 & 8:30pm

\$175 Adults

\$100 Children 12 & Under

\$80 Optional Wine Pairings

Scan to reserve The Fitz



Scan to reserve Ridge + River



595 Vail Valley Drive
970.476.4959



RIDGE + RIVER
MOUNTAIN SIDE KITCHEN

New Year's Eve 2026

\$80 OPTIONAL WINE PAIRING

FIG & HERB POCACCIA

6

Dungeness Crab and Carrot Bisque

Truffle Chive Cream

1,4

or

Winter Green Salad

Spiced Almonds, Meredith Farms Goat Cheese,

Sherry-Maple Vinaigrette

1,5

C1 Wine Pairing: Gran Moraine Yammill, Blanc de Blanc, Willamette OR

Foie Gras Torchon

Brioche, Port Preserved Cherries, Frisse

1,2,6

or

Braised Pork Belly

Preserved Peach Chile Jam,

Smoked Grits, Apples, Pickled Fennel

1

or

Watermelon Poke

Wakame, Edamame,

Sesame Soy Dressing, Wheat Crisp

6,8,9

C2 Wine Pairing The Prisoner Wine Co 'Blindfold' Blanc de Noir, Sonoma County, CA '21

Pan Seared Diver Scallops

Textures of Cauliflower,

Roasted Carrots, Smoked Tomato Vinaigrette

1,4

or

Bison Tenderloin

Foie Gras-Truffle Butter,

Horseradish Potato Puree, King Trump Mushroom, Red Wine Jus

1

Mushroom Pot Pie

Celery Root Puree, Herb Pastry,

Roasted Carrots and Brussel Sprouts

1,6

C3 Wine Pairing: M.Chapoutier, Petit Ruche, Crozes-Hermitage, Rhone Valley, FR '21

Apple Cranberry Tart

Oat Streusel, Brown Butter Ice Cream

1,6

or

Flourless Chocolate Hazelnut Cake

CONFIT ORANGE PEEL, MOCHA ICE CREAM,

ANGLAISE, CANDIED HAZEL NUTS

1,2,5

C4 Wine Pairing: Dows 20yr Port, Douro Valley, Portugal

ALLERGEN KEY

1-MILK, 2-EGGS, 3-FISH, 4-CUSTACEAN/SHELLFISH, 5-TREE NUTS

6-WHEAT, 7-PEANUTS, 8-SOY, 9-SESAME



RIDGE + RIVER
MOUNTAINSIDE KITCHEN

New Year's Eve 2026

Children's Pre-Fix Menu

Ants On A Log

Celery, Raisins, Peanut Butter, and Sliced Apples

(7)

or

Sliced Seasonal Fruit and Berries

Honey Yogurt

(1)

or

Tomato Basil Soup

Goldfish Crackers

(6)

Roasted Beef Tenderloin

Potato Puree, Roasted Carrots, Red Wine Sauce

(1)

or

Seared Salmon

Roasted Carrots, Whipped Potato, Butter Sauce

(1)

or

Pasta

Choice of Marinara, Buttered Noodles or
Mac and Cheese served with Garlic Bread

(1,6)

Chocolate Brownie Sundae

Whipped Cream, Vanilla Ice Cream,
Chocolate Sauce, Sprinkles

(1,2,6)

or

Apple Pie

Cinnamon Ice Cream, Caramel Sauce

(1,2,6)

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