MANOR VAIL LODGE

New Year's Eve

Four-Course Prix Fixe

Thursday, December 31, 2026

Seatings

The Fitz: 8:00pm to 8:30pm

Ridge + River: 5:30pm & 8:30pm

$175 Adults

$100 Children 12 & Under

$80 Optional Wine Pairing

Per person, plus tax & gratuity

Scan to reserve The Fitz

Scan to reserve Ridge + River

ELEVATED BAR + BITES
THE FITZ
MANOR VAIL LODGE, CO

595 Vail Valley Drive
970.476.4959

RIDGE + RIVER
MANOR VAIL LODGE

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 Cras 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, Portugel

ALLERGEN KEY
1-MILK, 2-EGGS, 3-FISH, 4-CUSTACEAN/SHELLFISH, 5-TREE NUTS
6-WHEAT, 7-PEANUTS, 8-SOY, 9-SESAME

ELEVATED BAR + BITES
THE FITZ
MANOR VAIL LODGE, CO

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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RIDGE + RIVER
MOUNTAINSIDE KITCHEN