



# Truckee Terrace Holiday Menu

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# Holiday Menu

canape offerings | per piece

appetizer selections | each order feeds 4-6 guests

## CANAPE OFFERINGS

- **butternut squash bruschetta** | whipped honey goat cheese, fried sage, citrus supreme
  - \$4.00 per piece
- **duck carnitas tostada** | preserved mustard seed, pear & citrus salsa, black bean puree
  - \$6.00 per piece
- **endive spears** | bleu cheese, candied walnuts, tarragon, apples
  - \$4.00 per piece
- **warm crusted brie** | seasonal jam, house lavash
  - \$6.00 per piece

## APPETIZER SELECTIONS

- **bread and spreads** | laffa grilled to order with olive oil, sumac & parsley
  - Add a spread: hummus | tzatziki | melitzano
  - \$15.00 per order / \$3.00 for each spread
- **greek meatballs** | tomato sauce, oregano, goat cheese, parsley, house flat bread
  - \$26.00 per order
- **mixed warm olives** | roasted garlic, sundried tomatoes, preserved lemon, olive oil, fresh oregano
  - \$18.00 per order
- **grilled lamb rack lollipops** | roasted garlic, pickled red onion, olive oil, reduced balsamic
  - \$30.00 per order
- **prawn cocktail** | atomic horseradish sauce, lemon
  - \$25 per dozen

# Holiday Menu

plated | \$125 per guest

Renaissance Reno Downtown Hotel & Spa  
One South Lake Street, Reno, Nevada, USA, 89501  
775-682-3900

## STARTERS | SELECT 1 FOR EVERYONE

- trio of beets | endive, goat cheese, candied walnuts, citrus, braised gold beets, shaved chiogga beets, red beet mole
- persimmons & prosciutto | whipped burrata, prosciutto oil, toasted pine nuts, pomegranate molasses
- lobster bisque | crème fraiche, sumac, chive, poached lobster
- Grilled lamb loin chops | sweet potato puree, herb salad, mint chermoula

## ENTREES | SELECT 2 OPTIONS FOR GUESTS TO CHOOSE FROM

- a-5 wagyu flat iron steak | duchess potatoes, carrot puree, bacon wrapped purple carrots, chimichurri
- chilean sea bass | charred baby bok choy, pickled shitake mushrooms, togarashi, nuskes bacon dashi
- pan roasted duck breast | butternut squash puree, sweet potato-butternut squash panzanella with apples & duck fat croutons, spiced sweet potato veloute
- braised beef short rib | garlic-herb mashed potato, glazed parsnips, fried parsnip chips, thyme-red wine demi-glace
- parmesan potato gnocchi | wild foraged mushrooms, aged parmesan, roasted garlic, shallots, black winter truffles

## DESSERT | SELECT 1 FOR EVERYONE

- panna cotta
- bouche de noel
- flourless chocolate cake