

NEW YEAR'S EVE

SIGNATURE RECEPTION MENU

UPON YOUR ARRIVAL...

"AS YOU TAKE IT ALL IN" WELCOMING BITES

Persimmon & Goat Cheese Trifle | toasted pistachio
Smoked Trout Roe Tart | trout salad, persian cucumber, chive blossom
Foie Gras Bon Bon | citrus gelee, black currant
Crispy Quail Breast | "hot chicken style", celery root slaw

VEUVE CLICQUOT PRESTIGE POUR

Tasting of Blue Fin Tuna | spicy tuna hand roll, tuna sashimi &
seaweed salad, toro nigiri
Seafood Display | mini lobster rolls, tiger prawn shrimp cocktail,
oyster on half-shell, stone crab claws

CHEF'S GARDEN GRILLED EXPERIENCE

Smoked Iberico Pork Baby Back Ribs | grilled pineapple BBQ sauce
Grilled Local Apple Skewer | apple cinnamon glaze, cheddar fondue
Smore's | chocolate, ginger cookie, marshmallow



WALDORF ASTORIA®
ATLANTA • BUCKHEAD

A GRAND CULINARY SHOWCASE

Buffet-style

Roasting of Georgia Lamb | rack of lamb, leg of lamb, braised lamb shoulder,
pomegranate & mint chutney, grilled pita, pickled cucumber, lamb jus

Grilled Cornish Hen | cranberry & orange marmalade

Korean Sweet Potato Gratin | fontina cheese, parmesan & herb crust

Collard Greens & Black-Eyed Pea Souffle | yellow rice, roasted red pepper

Rutabaga & Golden Beet Hash | crispy brussels sprout, toasted benne seeds

AS THE EVENING UNFOLDS...

THE “WALDORF HOUSE” LATE NIGHT EXPERIENCE

Smothered & Covered Hashbrown Bite | caramelized onion, truffle cheese

Wagyu Beef Patty Melt | texas toast, black truffle mayo

Pecan Crusted Chicken Tender | apple butter, apple salad

Cheese Grit Croquettes | caviar crème, shaved black truffle

MIDNIGHT CONFECTIONS

Cotton Candy Extravaganza | featuring Waldorf Astoria Blue

Soft Serve Ice Cream Station | waffle cone, sprinkles, brandied cherries

Chocolate Dipped Strawberry Station | belgium chocolate, white chocolate



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THE BELVEDERE 10 VIP EXPERIENCE

VIP ENTRY

Reserved for guests with the Belvedere 10 VIP Lounge upgrade

THE BELVEDERE SELECTION

Whole Poached Salmon Display | traditional and
untraditional garnishes

King Crab | white asparagus puree, pickled white asparagus

Wagyu Beef Tartare | truffle toast, grain mustard, cornichon

Butter & Caviar Glazed Hakurei Turnips | crispy leeks, puffed rice



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PRESENTED BY

EXECUTIVE CHEF TODD RICHARDS, CHEF DE CUISINE
KEITH HYCHE

IN PARTNERSHIP WITH

Veuve Clicquot

■ REIMS FRANCE ■



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