RUNNING Y RESORT'S

# NEW YEAR'S *Eve* DINNER

AT THE RUDDY DUCK RESTAURANT

## COCKTAIL SPECIAL

### GINGERED ORCHARD COOLER 15

A CRISP, REFRESHING MIX OF PEAR VODKA, APPLE CIDER, AND FRESH LIME JUICE AND TOPPED WITH GINGER BEER.

*AVAILABLE AS A NON-ALCOHOLIC MOCKTAIL FOR 8.00

## APPETIZER SPECIAL

### ANTIPASTO SKEWERS 19

SALAMI, PROSCIUTTO, MOZZARELLA, TOMATOES, CHERRY PEPPERS, AND OLIVES LAYERED ON SKEWERS, LIGHTLY TORCHED FOR WARMTH AND FLAVOR. FINISHED WITH BALSAMIC, OLIVE OIL, AND FRESH BASIL FOR A BOLD, SAVORY BITE.

## DINNER SPECIAL

### GINGER SHRIMP SCAMPI 26

TENDER SHRIMP SAUTÉED IN BUTTER AND OLIVE OIL WITH SHALLOTS, GARLIC, AND GINGER, FINISHED WITH A SPLASH OF CITRUS AND WHITE WINE, AND A DASH OF RED PEPPER FLAKES. BRIGHT, SAVORY, AND PERFECTLY BALANCED.

## WINE PAIRINGS

KING ESTATE SAUVIGNON BLANC ~ CRISP CITRUS AND HERBAL NOTES THAT BALANCE THE BUTTER, HIGHLIGHT THE SHRIMP, AND COMPLEMENT THE GINGER AND LIGHT SPICE.

JEIO PROSECCO ~ BRIGHT, LIVELY BUBBLES WITH FRESH FRUIT AND CITRUS NOTES THAT REFRESH THE PALATE AND CAPTURE THE CELEBRATORY SPARKLE OF NEW YEAR'S EVE.

*NOT INCLUDED IN DINNER SPECIAL PRICING