

# New Year's Eve

---



## starter

**almond baked brie en croute**  
*spicy dried fruit chutney, pita bread*

## salad

**salad of gala apple & cambazola cheese**  
*watercress & bibb lettuce, shaved broccoli crudo, pomegranate-soy vinaigrette, hazelnuts*

**brandied lobster bisque**  
*lobster, corn & avocado fritters, cognac crema*

**classic caesar salad**  
*chopped romaine hearts, garlic butter croutons, shaved grana Padano*

**crispy duck confit eggrolls**  
*peanut curry & chile lime dipping sauces*

## entrées

**sliced rotisserie beef tenderloin**  
*point Reyes blue cheese mashed potatoes, sautéed haricots verts, ruby port wine sauce*

**pan roasted chilean seabass**  
*forbidden black rice, baby bok choy & carrots with miso butter,  
red curry-ginger vinaigrette, house fermented kimchi garnish*

**chicken paillard saltimbocca**  
*parma prosciutto, fresh sage, fontina cheese, linguine with piquillo peppers, peas & artichoke hearts,  
Marsala wine pan sauce*

**winter squash agnolotti**  
*exotic mushroom ragu, truffled cauliflower & asparagus, brown butter-pine nut sage sauce*

## dessert

**chocolate ganache cake**  
*moscato d'asti jellies, tuile butterflies*

*\$75 per person  
plus tax and gratuity  
Menu Subject To Change Based On Availability*