



## **New Year's Eve 2017/2018**

### **Second Seating (starts at 8:30pm)**

\$110/person

*(includes a midnight toast; does **not** include tax and gratuity)*

#### **Menu**

##### **First Course**

*Choice of One*

##### **Lobster, Avocado-Mango Salad**

Vine Ripened Tomato Carpaccio, Micro Arugula, Lemon Vinaigrette

##### **Spicy Tomato Dashi**

Aromatic Vegetables, Shrimp Ravioli, Parsley, Yuzu Oil

##### **Baked Stuffed California Quail**

Bacon, Apple-Rice, Onions, Spinach, Port Wine Sauce

##### **Tropical Yellowfin Tuna Tartare**

Mango-Avocado Salsa, Scallions, Sesame Seeds, Spicy Lime Ginger Vinaigrette

##### **Wagyu Beef Ravioli**

Black Truffle Zest, Onion Marmalade, Mushrooms, Parmesan Velouté

##### **Entrée**

*Choice of One*

##### **Filet Mignon**

Grilled Asparagus, Boulangères Potatoes, Blue Cheese Sauce, Shiitake Mushrooms Ragu

##### **Parmesan Crusted Atlantic Cod**

Crispy Potatoes, Wilted Baby Kale, Sautéed Broccolini, Lemon Capers Butter Sauce

##### **Pan Seared New Zealand King Salmon**

English Peas-Soy Beans Risotto, Wilted Pea Sprouts, Pea Tendrils, Lemon Vinaigrette

##### **Port Wine Braised Veal Osso Bucco**

Exotic Mushrooms Risotto, Candy Shallots, Asparagus, Red Wine Reduction

##### **Oven Roasted Mary's Chicken Breast**

Sun-Dried Tomato Soft Polenta, Baby Carrots, Lemon Butter Sauce

##### **Grilled Prime Angus Coulotte Steak**

Farro Risotto, Pine Nuts, Raisins, Feta Cheese, Roasted Cauliflower, Red Wine Reduction

##### **Dessert**

##### **Salted Chocolate Tart**

Campfire S'Mores, Caramel Sauce