



New Year's Eve 2018/2019 Second Seating

Three-Course Menu including Champagne Toast at Midnight

\$125 per person* (does *not* include tax and gratuity)

RESERVATION HOURS: 8PM-10PM; LIVE MUSIC 9PM-1AM

Menu

First Course

Choice of One

Ahi Tuna Tartare

Cucumber, Radish, Avocado, Scallions, Vegetable Chips, Chili Vinaigrette

Wagyu Beef Ravioli

Black Truffle Zest, Onion Marmalade, Mushrooms, Parmesan Velouté

Beef Tenderloin Carpaccio

Baby Arugula, Parmigiano Reggiano, Mushroom Duxelles Crostini, Aged Balsamic

Hamachi Nigiri

Cucumber, Avocado, Daikon Radish, Ginger, Spicy Kabayaki Sauce

Lobster Velouté

Lobster Salad, Crème Fraiche, Sevruga Caviar

Entrée

Choice of One

Grilled Prime Filet Mignon

Garlic Potatoes Purée, Sautéed Asparagus, Spinach, Blue Cheese, Wine Reduction

Oven Roasted Chilean Sea Bass

Exotic Mushroom Risotto, Sautéed Asparagus, Truffle Essence, Concord Grape Reduction

Pan Seared New Zealand Ora King Salmon

Pearl Barley Risotto-English Peas, Edamame, Carrot, Lemon Tarragon Vinaigrette

Pan Seared Diver Scallops

Black Truffle Risotto, Sautéed White Asparagus, Spanish Saffron Sauce

Red Wine Braised Short Rib of Beef

White Cheddar Grits, Horseradish Cream, Baby Carrots, Crispy Shallots, Wine Reduction

Mary's Chicken alla Parmigiana

Sun-Dried Tomato Soft Polenta, Sautéed Haricot Verts, Marinara Sauce

Dessert

Blueberry Bavarian Cream

Chocolate Sabayon, Blueberry Compote, Chocolate Sauce