

Celebrate NEW YEAR'S EVE.

5:30 P.M. 3 COURSE MENU

First Course

Select One

Lobster Bisque

Butter Poached Lobster, Noble Bread Crouton, Crème Fraiche, Chive Oil

Grilled Stone Fruit Salad

Frisee, Local Arugula, Crows Dairy Goat Chevre, Marcona Almonds, Daikon Radish, Citrus Segments & Vinaigrette

Second Course

Select One

Wild Berry Brined Duck Breast

Duck Confit Raviolo, Charred Carrot, Grilled Cipollini Onion, Potato Mousseline, Consommé

SRF Wagyu Sirloin

Celery Root Puree, Wild Mushroom Variation, Grilled Rapini, Merlot Reduction

Alaskan Halibut

Leek Risotto, English Peas, Confit Fennel, Agrodolce Salad, Champagne Buerre Blanc

Third Course

Select One

Cajeta Panna Cotta

White Chocolate Cremieux, Pecan Praline

Vanilla Bean Cream Puff

Chocolate Mousse, Sour Cherry Champagne Compote, Vanilla Anglaise

Accoutrements

Kaluga Caviar...\$47

Shave European Black Truffle...\$24

Seared Foie Gras...\$24

5:30 P.M. Seating

\$120 ++ Per Person (Excludes Tax and Gratuity)