



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



## **THREE COURSE MENU**

**\$79.00**

Please Choose One From Each Category,  
You May Share the Starters Served Family Style



### **1<sup>ST</sup> COURSE**

Lobster Bisque, Cognac Crème Fraiche, Chives

Pan Roasted Artichoke, Creamy Tarragon Dip

Kale, Mint, Shaved Fennel, Toasted Breadcrumbs, Goat Cheese Vinaigrette

The "Wedge", Crispy Pancetta, Avocado, Blue Cheese Yogurt Dressing

Seared Sesame Sprinkled Ahi Tuna, Red and Napa Cabbage, Hoisin-Ginger Vinaigrette

Caesar or Brutus (with Ground Red Chili Pepper)

Dungeness Crab Cocktail, Meyer Lemon, Celery, Red Amaranth

Persimmon, Chicories, Pink Daikon, Watermelon Radish, Mint, Pear Vinegar

Four Oysters Bingo

### **ENTREES**

Wood Grilled Salmon, Brussels Sprout Leaves, Smoked Bacon, Grain Mustard

Seared Scallops, Spiced Hummus, Pancetta, Chanterelles, Baby Carrots

Grilled Swordfish, White Beans, Pink Grapefruit, Avocado, Pickled Red Onion

Butternut Squash Ravioli, Golden Chanterelles, Truffle Oil, Pecorino, Pecans

Chili-Lime "Brick" Chicken, Pasilla Pepper, Polenta Sticks, Avocado, Cilantro Crème Fraiche

Grilled Hampshire Pork Chop, Butternut Squash, Pomegranate, Tat Soi

Braised Short Ribs, Baby Turnips, Thumbelina Carrots, Horseradish Cream

Marinated Flat Iron Steak, Chimichurri, Truffle Fries

Muscovy Duck, Roasted Breast & Chanterelle Duck Hash, Huckleberry Sauce

Grilled Rack of Lamb, Beluga Lentils, Goat cheese Croquette, Mint, Madeira Sauce

Petit Filet Mignon, Potato-Fennel Gratin, Foraged Mushrooms

### **DESSERTS**

Please Choose Your Favorite Dessert from Our Entire Selection

Pan-O-Rama Bakery Bread Served Upon Request

Corkage: \$35 per 750ml Bottle, \$50 for Magnum