



NEW YEAR'S EVE 2018

FIRST COURSE

Choice Of

AVOCADO KING CRAB

Avocado Mousse, Cucumber Sauce, Basil Aioli

SEARED WAGYU BEEF

Black Truffle purée, Hazelnut Romanesco, Button Chanterelles

CHARRED MAITAKE MUSHROOM

Fresno Vinaigrette, Warm Goat Cheese Croquettes, Rosemary Dust

SECOND COURSE

Choice Of

FOIE GRAS PARFAIT

Pomegranate Jelly, Pickled Mustard Seed, Toasted Brioche

CHARRED OCTOPUS

Okinawan Potatoes, Crispy Jerusalem Artichoke, Red Curry

WINTER GREENS

Spiced Walnuts, Berkshire Blue, Fig Balsamic Vinaigrette

THIRD COURSE

Choice Of

16 OZ. DRY- AGED RIBEYE

Garlic Mashed Potatoes, Broccoli Rabe, Red Wine Demi

SURF AND TURF

8oz Filet Mignon & Maine Lobster, Grilled Asparagus

TURBOT

Saffron Cream, Chorizo, Mussels, Parsnip

SUN DRIED TOMATO GNOCCHI

Heirloom Tomato Pomodoro, Parmesan Reggiano

DESSERT

SILVER BALL

Flavors of Strawberry, Lemon Crème, Basil