

New Year's Eve 2018

\$65/Person + Tax & Gratuity
Wine Pairings Available - \$24/Person

First Course

Shrimp Kataifi

Chayote Slaw, Spicy Coulis
(Basa Rueda, Spain 2016)

Beef Tenderloin Tartar

Quail Egg, Bruschetta
(Le Couture Prosecco Rose, Valdobbiadene, Italy NV)

Diver Sea Scallop

Quinoa, Bacon Braised Swiss Chard,
Tomato, Roasted Garlic Beurre Blanc
(Sean Minor "Four Bears" Pinot Noir, Central Coast 2016)

Second Course

Roasted Butternut Squash Soup

Crème Fraîche, Chive Oil
(Abazzia di Novacello Gewurztraminer, Alto Adige, Italy 2016)

Apple Endive Salad

Roquefort, Toasted Pecans, Arugula, Mustard Vinaigrette
(Revelry Chardonnay, Columbia Valley, Washington 2017)

Entrée

Seafood Bouillabaisse

Alaskan Halibut, Little Neck Clams, Mussels, Calamari,
Spinach, Fettucini, Spicy Tomato Broth
(Tally Vineyards Chardonnay, Arroyo Grande Valley 2016)

Rack of Domestic Lamb

Boucheron Fondue, Whipped Potatoes, Tomato Eggplant Confit,
Kalamata Vinaigrette
(Domaine de Couron Cotes du Rhone, France 2015)

Seared Filet Mignon

Potatoes Anna, Asparagus, Béarnaise, Cabernet Demi-Glace
(Supplemental: Butter Poached Half Lobster Tail - \$14)
(Tenuta di Ghizzano "Il Ghizzano" Costa Toscana, Italy 2014)

Dessert

Pistachio Baked Alaska

Chocolate Flourless Torte

Bon Appetit!