



HAPPY NEW YEAR!
DECEMBER 31, 2023

Four Course Dinner, \$75

FIRST COURSE: CHOICE

DRY-AGED NY STEAK TARTARE: (45-day) dry-aged NY, horseradish aioli, quail egg, toasted brioche

CRAB CAKE: two jumbo crab cakes, remoulade, grilled pineapple relish, petite salad

AHI TUNA CRUDO: sesame-crusting tuna, blood orange, avocado, pepitas, pomegranate molasses

KOREAN BBQ CAULIFLOWER: homemade Korean BBQ glaze, sesame seeds, scallions

SECOND COURSE: CHOICE

LOBSTER BISQUE: grilled corn relish, lump lobster meat, herb oil

BEET SALAD: smoked lemon yogurt, blood orange, red quinoa, pickled red onion, arugula, maple balsamic vinaigrette

POACHED PEAR SALAD: vanilla-poached pear, goat cheese, candied walnuts, watermelon radish, apple cider vinaigrette

THIRD COURSE: CHOICE

GRILLED 6oz FILET: truffle gruyere potato au gratin, braised baby carrots, port reduction

PAN SEARED SCALLOPS: pearl couscous, sauteed mushroom and spinach, almonds, red pepper coulis, blood orange relish

BRAISED LAMB SHOULDER: parsnip puree, red wine balsamic onions, sauteed spinach, pomegranate, lamb jus

WILD MUSHROOM RAVIOLI: madeira mushroom reduction, ricotta, smoked trumpet mushroom, herbs, pecorino

FOURTH COURSE: CHOICE

CHOCOLATE SACHER TORTE: dark chocolate torte with raspberry

LEMON TART: toasted meringue, guava gelee

POMEGRANATE CHAMPAGNE SORBET: chefs housemade sorbet