

New Year's Eve

Amuse Bouche

*Smoked Salmon Bouchee
with dill and capers*

First Course (choose one)

Seafood Crepes

*crab, shrimp, scallops,
chardonnay cream, frisée*

Chef's Blend Mushroom Velouté

crispy shiitake and pistou

Iceberg Wedge Salad

*pancetta, creamy blue dressing, Toy Box
tomatoes, gorgonzola crumbles, rye bread crumbs*

Wine Pairing Recommendations

2012 Frank Family Blanc de Blancs
\$17 gl / \$85 btl

2016 Duckhorn Sauvignon Blanc
\$16 gl / \$49 btl

2015 ZD Chardonnay
\$16 gl / \$48 btl

Entrée (choose one)

Seared Sea Scallops

*pork belly, Brussel's sprout leaves,
parsnip purée, butternut squash beurre blanc*

2015 Rombauer Chardonnay
\$18 gl / \$59 btl

Pan Roasted Duck Breast

*ragoût of duck leg, parsnip and sweet potato,
persimmon chutney, asparagus,
pomegranate gastrique*

2014 La Crema Pinot Noir
\$14 gl / \$43 btl

Grilled Thick Cut Pork Chop

*house gnocchi, Dijon-cider cream, asparagus,
green apple chimichurri*

2015 Frank Family Pinot Noir
\$14 gl / \$41 btl

Beef Tenderloin and Jumbo Prawn

Surf & Turf

*crab risotto croquette, asparagus,
brandy cream*

2014 Frank Family Cabernet Sauvignon
\$17 gl / \$57 btl

~or~

2012 Silver Oak Alexander Valley
Cabernet Sauvignon \$95 btl

Vegetarian Pasta

*Brussel's sprout leaves, Toy Box tomatoes,
pappardelle, baby artichoke, asparagus, cauliflower,
sautéed onion and fennel, pistachio pesto*

Veuve Clicquot
\$17 gl / \$47 ½ btl / \$77 btl

Dessert (choose one)

Crème Brulee

torched vanilla bean custard

Raspberry Truffle Decadence

white chocolate ganache

Champagne Bundt Cake

macerated strawberry glaze, vanilla bean whipped cream

\$65 per person

plus tax and 18% gratuity will be added for parties over 7



Executive Chef
Roderick Williams

Corkage Fee \$20

Sous Chef
Eric Rademacher