

New Year's Eve 2022

Amuse Bouche

Citrus Mango Salad
on a cucumber slice

First Course

(choose one)

Goat Cheese Salad **V**

*crisp almond-crusted Laura Chenel goat cheese,
winter greens, wild arugula, Estate Meyer
lemon vinaigrette, persimmons and candied
walnuts*

Butternut Squash Bisque **GF V**

with crème fraîche and crispy kale

Dungeness Crab Cakes (add \$5)

*with frisée, Calabrian chile aioli, watermelon
radish and herb vinaigrette*

Entrée

(choose one)

Pan-Seared Sea Bass **GF**

*spinach and parmesan risotto, saffron beurre
blanc, baby French green beans, grape tomato
and arugula*

Filet with Chanterelle Mushrooms **GF**

*grilled petite filet finished with Chanterelle
mushrooms, cognac and shallot reduction with
parmesan mashed potatoes and broccolini*

Fruits de Mer En Croûte

*rock shrimp, scallops and calamari stewed
with carrots, celery and potato, with lobster
cream and fresh herbs in a pastry shell*

Fine Herb Roasted Chicken Breast **GF**

*with truffle and mushroom jus with crispy
pancetta, spinach and parmesan risotto and baby
French green beans*

Mushroom and Truffle Risotto **GF V**

*wild mushrooms, mascarpone, parmesan,
baby spinach and black truffle*

Lamb Rack **GF**

*roasted curried lamb, chorizo demi-glace,
broccolini, parmesan mashed potatoes*

Dessert

(choose one)

Chocolate and Raspberry Cake **V**

*traditional devil's food cake, sticky raspberry
sauce and chocolate ganache*

Bananas Foster

*sliced fresh bananas, Foster's sauce, candied
pecans and vanilla bean gelato with crispy flat
bread tossed in cinnamon*

Lemon Pot de Crème **GF V**

with vanilla whipped cream

\$97 per person

plus tax and 20% automatic service charge



GF = Gluten Free

\$20 Corkage Fee

V = Vegetarian

