# New Year's Eve 2023

## Amuse Bouche

**Citrus Mango Salad**
*on a cucumber slice*

## First Course
(choose one)

**Spinach Cranberry Salad** **Ⓥ**
*baby spinach, dried cranberries, crumbled goat cheese, candied pecans, and champagne vinaigrette (� without goat cheese)*

**Potato Leek Soup**
*with crispy onions*

**Dungeness Crab Cakes** *(add $5)*
*baby arugula, sundried tomatoes and herb beurre blanc*

## Entrée
(choose one)

**8 oz. Lobster Tail** **ⒼⒻ** *(add $20)*
*chive and goat cheese risotto with blistered cherry tomatoes, baby French green beans, fresh arugula and mint vinaigrette, finished with Harissa sauce*

**Pan-Seared Halibut** **ⒼⒻ**
*Estate Meyer lemon risotto, baby French green beans and herb beurre blanc, finished with fresh arugula, grape tomatoes and mint vinaigrette*

**Filet Mignon** **ⒼⒻ**
*grilled petite filet finished with a cognac and shallot reduction with parmesan mashed potatoes and baby French green beans*

**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*

**Lemon Herb Roasted Chicken** **ⒼⒻ**
*with marble potatoes, sautéed pearl onions and baby French green beans, finished with a lemon beurre blanc*

**Chive and Goat Cheese Risotto** **ⒼⒻ** **Ⓥ**
*blistered grape tomatoes, baby French green beans, fresh arugula with mint vinaigrette, finished with Harissa sauce*

**Lamb Rack** **ⒼⒻ**
*marinated in rosemary and garlic, with roasted marble potatoes, baby French green beans and raspberry balsamic gastrique*

**Add an 8 oz. Lobster Tail to any entrée ~ $30**

## Dessert
(choose one)

**White Chocolate Raspberry Bars** **Ⓥ**
*layers of buttery crumble and sweet raspberry, topped with white chocolate ganache*

**Chocolate Mousse** **Ⓥ**
*rich and airy whipped chocolate mousse with vanilla whipped cream*

**Pecan Pie** **Ⓥ**
*mosaic of buttery pecans with a subtly sweet filling in a flaky pie crust*

## $99 per person
*plus tax and 20% automatic service charge*

**$20 Corkage Fee**

**ⒼⒻ** = Gluten Free          ⅄ = Vegan          **Ⓥ** = Vegetarian