

New Year's Eve

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AMUSE

HAMACHI CRUDO

CHILI OIL, SEGMENTED CITRUS, BASIL PEARLS, PUFFED RICE

APPETIZERS

CHOICE OF

GOURNAY CHEESE CROSTINI

CARAMELIZED ONIONS, PANCETTA CRUMBLES, PARSLEY

CAPRESE ARANCINI

OVEN ROASTED TOMATO, FRESH BASIL, ITALIAN CHEESES,
TRADITIONAL POMODORO

SOUP/SALAD

CHOICE OF

WINTERGREEN & PEAR SALAD

MIXED WINTERGREENS, CANDIED PECANS, GOAT CHEESE,
BARTLETT PEARS, PORT WINE VINAIGRETTE

SNOW CRAB CORN CHOWDER

PAPRIKA & CHOPPED SCALLIONS

ENTRÉE

CHOICE OF

KOREAN CHILI CHICKEN

GOCHUJANG MARINADE, FREE RANGE PETALUMA ARLINE CUT,
SESAME CUCUMBER SALAD, TEMPURA ASPARAGUS, STEAMED JASMINE RICE

SURF & TURF

8OZ. FILET MIGNON, TIGER PRAWNS, BLACK GARLIC COMPOUND BUTTER,
CHIVE POTATO MASH, BROCCOLINI

LOBSTER RAVIOLI

BAY SCALLOP, LANOUSTINE, CITRUS BEURRE BLANC, SPIRALIZED SQUASH,
ROASTED GARLIC, SEARED SHALLOTS, GARLIC BREAD

SEARED CAULIFLOWER STEAK

RED PEPPER ROMESCO, CHARRED CARROTS, TRI COLORED QUINOA,
MICRO GREENS

DESSERT

WHITE CHOCOLATE RASPBERRY TORT

GRAN MARNIER CRÈME BRÛLÉE

CHOCOLATE COVERED FORTUNE COOKIES