



# *New Year's Eve* **2016**



## **THREE COURSE MENU**

**\$79.00**

Please Choose One From Each  
You May Share the Starters Serve

### **1<sup>ST</sup> COURSE**

Lobster Bisque, Cognac Crème Fraiche, Chives

Pan Roasted Artichoke, Creamy Tarragon Dip

Kale, Mint, Shaved Fennel, Toasted Breadcrumbs, Goat Cheese Vinaigrette

The "Wedge", Crispy Pancetta, Avocado, Blue Cheese Yogurt Dressing

Seared Sesame Sprinkled Ahi Tuna, Red and Napa Cabbage, Hoisin-Ginger Vinaigrette

Caesar or Brutus (with Ground Red Chili Pepper)

Dungeness Crab on Brioche, Meyer Lemon, Celery, Red Amaranth

Truffled Deviled Eggs, Smoked Duck, Micro Celery

Oysters Bingo (House Favorite)

### **ENTREES**

Wood Grilled Salmon, Brussels Sprout Leaves, Smoked Bacon, Grain Mustard

Seared Scallops, Spaghetti Squash, Zucchini, Pomegranate, Saffron-Chili Vinaigrette

Pan Roasted Corvina Sea Bass, White Beans, Pink Grapefruit, Avocado, Pickled Red Onion

Butternut Squash and Pecan Ravioli, Roasted Garlic, Sage, Ricotta, Pecorino

Chili-Lime "Brick" Chicken, Pasilla Pepper, Polenta Sticks, Avocado, Cilantro Crème Fraiche

Grilled Hampshire Pork Chop, Crispy Grit Cake, Roasted Beets, Banyuls Vinegar

Braised Short Ribs, Tokyo Turnips, Thumbelina Carrots, Horseradish Cream

Marinated Flat Iron Steak, Caramelized Onions, French Fries

Muscovy Duck, Scallion-Potato Croquette, Speckled Chicory, Huckleberries

Grilled Rack of Lamb, Beluga Lentils, Frisee, Mint, Madeira Sauce

Petit Filet Mignon, Potato-Fennel Gratin, Chanterelle Mushrooms

### **DESSERTS**

Please Choose Your Favorite Dessert from Our Entire Selection

Pan-O-Rama Bakery Bread Served Upon Request

Corkage: \$35 per 750ml Bottle, \$50 for Magnum, we allow two bottles only.

