

New Year's  
Eve



December 31  
2019

CHAMPAGNE / SPARKLING

|                                             |         |
|---------------------------------------------|---------|
| ARTE LATINO ‘Brut’ NV Cava Spain            | 9 / 36  |
| LELLE PROSECCO EXTRA DRY DOC Italy          | 9 / 36  |
| ROEDERER ESTATE ‘Brut’ NV Anderson Valley   | 11 / 44 |
| LOUIS BOUILLOT ROSÉ NV France               | 13 / 52 |
| VEUVE CLICQUOT ‘Brut’ NV France - Half/Full | 45 / 85 |
| RUINART ROSÉ NV France                      | 130     |
| PERRIER JOUET ‘Belle Epoque’ 2004 France    | 175     |

APPETIZERS

|                                                                                                  |    |
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| CRAB CAKES<br>Sriracha Honey Mustard / Pickled Vegetables                                        | 13 |
| COCONUT MISO STEAMED MUSSELS<br>Shiitake Mushroom / Scallions / Carrot<br>Wasabi Butter Crostini | 12 |
| CRAB STUFFED SHRIMP<br>Lobster Sauce / Charred Lemon                                             | 14 |
| BAKED BRIE<br>Balsamic Berries / Crostini                                                        | 12 |

SOUP

|                                                 |   |
|-------------------------------------------------|---|
| LOBSTER BISQUE<br>Cognac Whipped Cream / Chives | 7 |
|-------------------------------------------------|---|

SALADS

|                                                                                                                                                             |    |
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| CAESAR<br>Romaine / Parmesan / Croutons                                                                                                                     | 7  |
| MARINATED GRILLED VEGETABLE<br>Mixed Greens / Sweet Bell Peppers / Onions<br>Eggplant / Zucchini / Yellow Squash<br>Fresh Mozzarella / Balsamic Vinaigrette | 10 |
| WINTER CITRUS<br>Arugula / Watercress / Chevre / Citrus Segments<br>Pistachio / Citrus Vinaigrette                                                          | 9  |

ENTRÉES

|                                                                                                                                                                                                 |                |
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| PEPPERCORN CRUSTED FILET MIGNON<br>Herb Roasted Fingerling Potatoes / Broccoli / Boursin Cheese<br><i>FISHER VINEYARDS ‘UNITY’ CABERNET SAUVIGNON 2017 Napa Valley</i>                          | 30<br>18 / 72  |
| OVERNIGHT BRAISED SHORT RIB<br>Savory Bread Pudding / Brussels Sprouts / Dried Cranberries / Red Wine Demi-Glace<br><i>SHAFFER ‘ONE POINT FIVE’ CABERNET SAUVIGNON 2014 Stags Leap District</i> | 30<br>30 / 120 |
| PAN ROASTED PRIME NEW YORK STRIP<br>Prosciutto Potato Gratin / Asparagus / Peppercorn Demi-Glace<br><i>THE BIG EASY RED BLEND by FESS PARKER 2017 Santa Barbara</i>                             | 35<br>15 / 60  |
| ROASTED CHICKEN BREAST<br>Cauliflower-Chevre Mashed Potatoes / Baby Carrots / Winter Squash / Herb Demi-Glace<br><i>THE CALLING CHARDONNAY 2017 Russian River Valley</i>                        | 24<br>15 / 60  |
| SAUTÉED BRONZINO<br>Mixed Grains / Sunchoke Purée / Roasted Root Vegetables / Apple-Brown Butter<br><i>J CUVÉE 20 SPARKLING WINE Russian River Valley</i>                                       | 28<br>12 / 48  |
| SESAME CRUSTED SALMON<br>Udon Noodles / Hoisin-Chili Sauce / Asian Vegetables<br><i>CAKEBREAD CHARDONNAY 2018 Napa Valley</i>                                                                   | 28<br>13 / 52  |
| SEARED SEA SCALLOPS<br>Cavatelli Pasta / Wild Mushroom / Roasted Tomatoes / Kale / Garlic Oil / Parmesan<br><i>MIGRATION by DUCKHORN PINOT NOIR 2017 Sonoma Coast</i>                           | 28<br>15 / 60  |
| SHRIMP & LOBSTER RISOTTO<br>Creamy Arborio Rice / Peas / Shallots / Pea Tendrils / Truffle Vinaigrette<br><i>DAOU CABERNET SAUVIGNON 2017 Paso Robles</i>                                       | 30<br>16 / 64  |

DESSERTS

|                                                                                     |    |                                                                             |    |
|-------------------------------------------------------------------------------------|----|-----------------------------------------------------------------------------|----|
| CHOCOLATE TASTING<br>Mousse Cup / Espresso Cake<br>Flourless Cake / Hazelnut Crunch | 12 | LEMON RASPBERRY MIRROR CAKE<br>Lemon Chiffon Cake<br>Raspberry Cream Cheese | 10 |
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