



NEW YEAR'S EVE DINNER

THREE-COURSE PLATED DINNER | \$100 PER PERSON

TUESDAY, DECEMBER 31 | 5-9:30PM

AMUSE-BOUCHE

MANDARIN HAMACHI & AHI TUNA POKE TARTARE

APPETIZER COURSE

Choice of

SEAFOOD SAUSAGE BAKED IN PHYLLO PASTRY

Tomato Meunière Sauce

CLASSIC BEEF CARPACCIO

Red Onions, Capers, Dressed Arugula, Shaved Parmesan, Dijon, Grilled Baguette

SALAD COURSE

Choice of

POINT REYES BLUE CHEESE & POACHED PEAR SALAD

Purple Belgian Endive, Hydro Watercress, Ruby Port Poached Pear, Candied Pecan, Gastrique

CLASSIC CAESAR

ENTRÉE COURSE

Choice of

LIVE MAINE LOBSTER POT PIE

Shiitake Mushrooms, Carrots, Potatoes, Asparagus Tips, Lobster Nage

GRILLED DURHAM RANCH FILET OF BEEF

Potato Pave, Point Reyes Blue Cheese, Port Wine Demi-glace, Crispy Onion Ring

ROASTED MUSCOVY DUCK BREAST

Butter-Braised Leek Whipped Potatoes, Roasted Brussels Sprouts, Fresh Cranberry Game Demi-glace

FREE CHAMPAGNE TOAST AT MIDNIGHT