



Tuesday, December 31 | Second Seating: 8:30 PM

AMUSE-BOUCHE

TRIO OF CONES

Caviar Cone, Beef Tartare Cone & Carrot Tartare Cone

FIRST COURSE

Please select one:

MANCHEGO CHEESE ARANCINI

Piquillo Pepper Coulis, Baby Fennel, Olive Tapenade

HAWAIIAN KANPACHI

Grapefruit, Coconut Vinaigrette, Cilantro, Puffed Wild Rice, Radish

SECOND COURSE

Please select one:

TOMATO & ROASTED RED PEPPER BISQUE

Crispy Chickpeas, Yogurt, Dill

CORN & DUNGENESS CRAB BISQUE

Baby Fennel, Old Bay Oil

THIRD COURSE

Please select one:

KALE SALAD

Sweet Onion Vinaigrette, Grapefruit, Ricotta Salata, Toasted Hazelnuts

LITTLE GEM SALAD

Smoked Salmon, Potato Croutons, Caviar, Horseradish Cream, Meyer Lemon Vinaigrette

FOURTH COURSE

Please select one:

8 OZ. FILET MIGNON

Maine Lobster Risotto, Asparagus, Bordelaise

WINTER VEGETABLE TRUFFLE POT PIE

Mixed Green & Frisée Salad, White Balsamic Dressing

JIDORI CHICKEN BREAST

Purple Cauliflower Purée, Romanesco, Turnips, Beets, Chicken Jus

SEAFOOD FETTUCINI

Clams, Mussels, Prawns, Caviar, Creamy Arrabiata Sauce, Basil Blossoms, Parmigiano Reggiano

DESSERT

CHOCOLATE ALMOND TART

Salted Caramel, Passion Fruit Cream

\$175 per person, includes a complimentary toast at midnight

Pricing excludes tax and gratuity.

Reserve your spot online or call 949.760.4920