



NEW YEAR'S EVE DINNER

FIRST COURSE

- CHOOSE ONE OF THE FOLLOWING -

SEARED HUDSON VALLEY FOIE GRAS caramelized apple,
brioche, bing cherry gastrique

PACIFIC COAST chilled alaskan king crab, rockfish ceviche, poached jumbo shrimp

ROASTED CAULIFLOWER SOUP shaved urbani black truffle, chive blossom (GF, VG)

SHAVED VEGETABLE SALAD little gem, baby kale, radicchio, organic carrot,
asparagus, watermelon radish, aged sherry vinaigrette (VG, V)

SECOND COURSE

- CHOOSE ONE OF THE FOLLOWING -

DEMKOTA RANCH BONE-IN BEEF TENDERLOIN caramelized onion
soubise, yukon gold potato, prosciutto wrapped asparagus, port reduction

ROASTED WILD STRIPED BASS confit fingerling potato, marinated tomato,
baby squashes, lemon jus

ANDERSON RANCHES LAMB 2-WAYS grilled lamb chops, roasted loin,
spinach, goat cheese, heirloom tomato, fingerling potato, winter greens, madeira (GF)

PORCINI MUSHROOM & TRUFFLE RAVIOLI shitake mushrooms,
english pea, champagne butter (VG)

GRILLED HEIRLOOM CAULIFLOWER sauteed baby kale, spinach,
confit baby tomato, carrot puree, brussel sprouts, crispy fennel and arugula (GF, VG, V)

THIRD COURSE

- CHOOSE ONE OF THE FOLLOWING -

CHOCOLATE LAVA CAKE caramel sauce, chantilly cream (VG)

MANGO PANNA COTTA candied hazelnut praline, raspberry coulis (GF, VG, V)

STICKY TOFFEE PUDDING caramel sauce, chantilly cream (VG)

GF - Gluten Free | VG - Vegetarian | V - Vegan

