

NEW YEARS EVE

FIRST COURSE

WINTER ROOT VEGETABLE SOUP (v, gf)
Seared Mushrooms, Truffle Cream, Chive Oil



SECOND COURSE

LITTLE GEM AND ENDIVE SALAD (veg, gf)
Apple, Shaved Fennel, Candied Walnuts, Aged White Cheddar, Dried Cranberry, Cider Vinaigrette



MAINS

CHOICE OF ONE

WINTER VEGETABLE CASSOULET (vg, gf)
Roasted Cauliflower, Trumpet Mushrooms, Butternut Squash, Rutabaga, White Beans
Charred Tomatoes, Pistou, Crispy Kale

PAN ROASTED HALIBUT AND DUNGENESS CRAB (gf)
Vermouth Beurre Blanc, Leek Potato Purée, Baby Vegetables, Roasted Tomato Relish, Basil

HORSERADISH CRUSTED SALMON AND BURGUNDY BRAISED SHORT RIB (gf)
Grain Mustard Potatoes, Dill, Beurre Blanc, Baby Vegetables

PAN ROASTED FILET AND LOBSTER THERMADOR (gf)
Potato Torte, Cognac Demi, Baby Vegetables, Crispy Onion



DESSERT

CHOCOLATE BAKED ALASKA (v)
Chocolate Sponge Cake, Meringue, Rum Syrup, Hazelnut Gelato, Frangelico Caramel
or

WHITE CHOCOLATE PANNA COTTA (gf,v)
Champagne Sponge Cake, Champagne Macerated Berries, Pistachio Tuile

df - dairy free

gf - gluten free

vg - vegan

v - vegetarian

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