

A Roarin' New Year's Eve

TUESDAY, DECEMBER 31, 2019

Chef's Amuse-Bouche

First Course

choice of one

Oysters Rockefeller

Prohibition Shrimp

chilled with bloody mary cocktail sauce, shaved vegetables

Smoked Mushroom and Marin Brie Tartine
pickled onion relish, tomato coulis

Second Course

choice of one

Celery Root and Parsnip Soup

roasted apple chutney, parsley purée, black walnuts

Dungeness Crab Bisque

heirloom potato, celery, sherry, toasted sourdough crostini

County Line Salad with Roasted Beets

citrus, Sonoma goat cheese, candied pistachio, aged balsamic reduction

Third Course

choice of one

Petrале Sole Meunière

*saffron rice pilaf, braised leeks, haricot verts, roasted
tomato-caper relish, lemon buerre blanc*

Steak Au Poivre

*Niman Ranch grilled New York, cognac veal demi, potato croquets,
creamed organic chard, caramelized shallots*

Herb Crusted Rack of Sonoma Lamb

*confit fingerling potatoes, grain mustard lamb jus,
fennel soubise, roasted baby carrots*

Winter Vegetable Napoleon

polenta, eggplant, portobello, chard, currants, kabocha purée

Lobster Thermidor (add \$15)

leek and potato galette, brandy, lobster bechamel

Dessert

choice of one

Toasted Coconut Cake

dacquoise, coconut crème, passionfruit, mango sorbet

Chocolate Cheesecake

graham, caramel crèmeux, espresso meringue



cavallopoint

the lodge at the golden gate