



New Year's Eve

four-course menu

\$120
per person



Course One

- ◆ *Famous* Blue Crab Cake with Dijon Mustard Aioli / Petite Herbs
- ◆ Bacon Scented Beef Consommé / Brunoise of Vegetables / Bone Marrow Foam
- ◆ Maine Lobster Mac'n'Cheese / Toasted Hazelnuts
- ◆ *Famous* Shrimp Cocktail / King Prawns / Signature Fiery Cocktail Sauce / Lemon / Grissini
- ◆ Colorado Goat Cheese Terrine / Layered with French Black Olive Tapenade / Toasted Pine Nuts / Sundried Tomato / Butter Roasted Garlic Crostinis / Black Pepper Crisps

Course Two

- ◆ Caesar Salad / White Anchovies / Reggiano Parmesan
- ◆ Baby Spinach / Baby Pear / Spiced Pecans / Lemon Stilton Cheese / Red Onion / Apple – Hazelnut Vinaigrette
- ◆ Iceberg Wedge / Pt. Reyes Blue Cheese / Tomato / Bacon / Shaved Radish

Course Three

all served with New Potatoes, Parisian Carrots & Asparagus

- ◆ 12oz Niman Ranch American Wagyu New York Strip / Natural Jus
- ◆ 14oz Atlantic Lobster Tail / Butter / Lemon
- ◆ Butter Roasted / Sustainably Caught Chilean Sea Bass / Champagne Beurre Blanc Sauce / Chive Oil / Fresh Chervil
- ◆ 10oz Filet Mignon / Brandy – Black Truffle Butter

Course Four

- ◆ Flourless Grand Marquise Chocolate Torte / Gold Leaf
- ◆ New York Cheese Cake / Grand Marnier Macerated Berries / Vanilla Bean Chantilly Cream

Meal includes one complimentary glass of champagne