



2015 New Years Eve Prix Fixe Menu

Amuse

Mission Fig, Toasted Walnut, Whipped Goat Cheese, Rosemary Honey, Prosciutto Crisp
&
Duck Confit Rillette Crostini, Citrus Glaze, Fried Basil

Soup or Salad

Roasted Butternut Squash Velouté

Honey-butter crostini, spiced crème fraîche

Or

Spinach Salad

Baby spinach, candied pecans, dried cranberries,
crumbled chevre, raspberry-champagne vinaigrette

First Course

Ahi Tuna Tataki

Thin sliced sesame seared ahi, ginger ponzu sauce, seaweed salad, fried wonton strips

Intermezzo

Strawberry-Champagne Sorbet

Main Course

Surf & Turf

Grilled Filet Mignon & Pan Seared Jumbo Sea Scallops
Grilled asparagus, celeriac-potato puree, sauce choron

Dessert

Flourless Dark Chocolate Cake

Chocolate-peanut butter ganache, Caramel-Banana Ice Cream

adults \$125

Optional wine pairing \$50

(5 half glasses and 1 full glass with main course)