



New Year's Eve 2016

Four course prix fixe menu \$85

First course

Cheese Trio

Humboldt Fog, Brie, Fontina, Figs, Ciabatta Toast, Honey Truffle oil

Crab Cake

Chipotle aioli

Oysters Trio

Oyster Cream, Caviar, Crostini and Herbs

Lamb Lollipop

Raspberry Mint Reduction, Parmesan Twill

Second course

Potato Leek Soup

with Shaved Truffle and Herb Crouton

Ahi Poke

Hawaiian style

Beet and Goat Cheese Timbale

Roasted Beets, Laura Chenel Goat Cheese, Mint and Beet Vinaigrette

Rainbow Kale Salad

Roasted Grapes, Roasted Tomato, Feta Cheese and a Raspberry Balsamic Vinaigrette

Third course

Seared Scallops

Broccoli mousse, braised radicchio and a mango sauce

Piacere Risotto

Asparagus, Roasted Red Pepper, Leeks Mushrooms

Pan Seared Halibut

Mashed Potatoes, Fresh Vegetables, Raspberry Reduction

Filet Mignon

Mashed Potatoes, Fresh Vegetables, and Strawberry Demi

Double Cut Pork Chop

Apple Infused Mashed Yams, Fresh Vegetables, Apricot Tarragon Sauce

House Made Lobster Ravioli

Lobster Mouse, Duo of Vodka Marinara and Alfredo Cream

Dessert

Chocolate Truffle Cake
Blackberry Cabernet Gelato
Tiramisu
Chocolate Ganache

Includes: Glass of Sparkling Wine at midnight and Live Band