

NEW YEAR'S EVE 2017

(TENTATIVE MENU, SUBJECT TO CHANGE)

3 COURSE DINNER - \$75 PER PERSON

champagne toast/ porcini mushroom flan with pinot noir soaked cherries

LOBSTER BISQUE

lobster medallion/ brandy cream

CAESAR SALAD

warm potato croutons/ parmesan crisp

POACHED PEAR SALAD

spiced walnut tuille/ gorgonzola/ cider vinaigrette

STEAK AND EGGS

carpaccio / egg crostini
shaved parmesan reggiano / truffle oil

CALAMARI & ROCK SHRIMP

sweet and spicy glaze

OYSTERS ON THE HALF SHELL

by the half dozen or dozen
(+\$10 for dozen)

ROASTED BEETS

mandarin orange segments/ crispy goat cheese/ pickled onion

TUNA TARTAR

cucumber/ jalapeno/ asian guacamole/ wonton cones

SEARED FOIE GRAS

savory french toast / pear marmalade/
maple demi-glace

LOBSTER RAVIOLI

house made pasta/ braised leeks/
lobster and tomato sauce

DIJON CRUSTED RACK OF LAMB

wild mushroom risotto/ grilled asparagus/ veal demi-glace

FILET MIGNON WELLINGTON

puff pastry/ sautéed wild mushroom/ foie gras sauce

AHI TUNA

coriander crust / crispy rice cake / citrus chili glaze / avocado salad

SURF AND TURF RAMEN BOWL

house made ramen/ lobster pho broth/ beef tenderloin/ fresh maine lobster/ jalapeno

SWEET POTATO RAVIOLI

caramelized cauliflower/ currants/ pecans/ sage brown butter sauce

PLATO DALE FARMS ROASTED CHICKEN

creamy polenta/ roasted winter vegetables/ chicken demi glaze

SALMON

pecan crust/ sweet potato hash/ chorizo vinaigrette/ honey beurre blanc

ROASTED DUCK BREAST

pomegranate and ginger glaze/ soba noodles/ shiitake mushrooms/ sautéed green onion/ soy mushroom broth

PAN ROASTED HALIBUT

shrimp crust/ herb risotto/ grilled asparagus/ romesco salsa/ beurre blanc

WARM STICKY TOFFEE CAKE

vanilla bean ice cream

CHOCOLATE MOUSSE CAKE

chocolate drizzle

CRÈME BRÛLÉE CHEESECAKE

fresh cream/ raspberry sauce

JAMESON TIRAMISU

fresh whipped cream

*Chef / Owner
- Brian Mietus -*

*Sous Chef
-Soichiro Kimura-*