



NEW YEARS EVE MENU

Tuesday December 31st, 2024 | 5 pm Seating

SOUP

Nante's Carrot Soup

champagne sabayon

Wine: Schramsberg "blanc de blancs"

APPETIZER

CHOICE OF

Deep Sea Red Crab Salad

asian pear, fennel, winter citrus

Seared Diver Scallop

roasted fennel, koji cream, basil oil

Little Gem Lettuces

roasted fennel, koji cream, basil oil,
bayley hazen blue cheese

Wine: Commanderie de Peyrassol "La Croix"

ENTRÉE

CHOICE OF

Roasted Half Chicken

asian pear, fennel, winter citrus croquette,
nantes carrots, roast turnip, radish, chicken jus

Bone Marrow Crusted Filet Mignon

dungeness crab, potato & roasted garlic pave,
bearnaise

Crispy Skin Black Cod

Santa Barbara mussels, chard broccolini,
vadouvan curry billi bi

Mushroom Gnocchi (v)

butternut squash, puree, shallot, madiera

Wine: Davis Bynum Pinot Noir

DESSERT

CHOICE OF

Basque Style Lemon Cheesecake

asian pear, fennel, winter citrus croquette,
nantes carrots, roast turnip, radish, chicken jus

Chocolate Lava Cake

toasted marshmallow, graham cracker,
vanilla ice cream

Wine: Sandeman Tawny Port

KIDS MENU

CHOICE OF

served with grilled broccolini, and choice of
potato puree or crisscut fries

Petite Filet

Seared Salmon

Roast Chicken

Mac and Cheese

KIDS DESSERT

Chocolate Chip Cookies with Choice of Ice Cream

\$95 per person, plus tax and gratuity.
\$65 children under 12 years of age.
Wine pairing additional \$25 per person.