

NEW YEAR'S EVE

SUNDAY, DECEMBER 31ST

first

MUSHROOM CIGAR

crimini & procini mushrooms, warm goat cheese, crispy phyllo dough

second

choice of

ROASTED BRUSSELS SPROUT SALAD

candied walnuts, pomegranate, pt. reyes blue cheese

or

FRENCH RED PUMPKIN SOUP

chestnuts, toasted pumpkin seeds, black pepper crema

third

choice of

HOUSE SMOKED PRIME RIB

parmesan yorkshire pudding, roasted baby carrots, fresh horseradish cream

or

SEARED HAWAIIAN TUNA

heirloom beet ragout

dessert

choice of

CHOCOLATE TRUFFLE MOUSSE

raspberry chantilly cream

or

RICOTTA & HONEY PANNA COTTA

caramelized apple

executive chef **tom patterson**

*prix fixe menu \$65 per person
exclusive of tax and gratuity*

additional wine flight pairings available

*vegetarian menu also available
children's four-course menu also available for \$19*

*no substitutions or modifications
menu subject to change without notice*