



New Year's Eve Menu

Pass Around Hors D' Oeuvres

Caviar & Crème Fraiche

Russian Caviar, Crème Fraiche, Tart, Micro Radish

Lobster Toast

Herb Crostini, Lobster Salad, Smashed Avocado,
Micro Onion

Brussel Sprout Lollipops

Roasted Brussel Sprouts, Gorgonzola Cheese, Bacon
Jam

Shrimp Cocktail Shooter

Large Cocktail Shrimp, Tajin, Clamato-Horseradish
Sauce, Micro Cilantro

Jean Pierre Launois 'Monochrome', Grand Cru Champagne, France

"First Course"

Apple Crab Louie

Mint Citrus Avocado Mash, Fresh Crab Salad, Lemon Emulsion, Apple Batonetes, Fennel Salad

Signorello 'Hopes Cuvee' Chardonnay, Napa Valley, California

"Second Course"

Lé Caprese Carpaccio

Pepper Crusted Prime Beef Carpaccio, Heirloom Tomatoes, Buffalo Mozzarella, Micro Basil, Parmesan Twill,
Balsamic Reduction, Truffle, Crème Fraiche

Hidden Track Grenache, Russian River Valley, California

"Third Course"

Tuna Romesco

Hawaiian Ultra-Premium Spice Crusted Ahi Tuna, Charred Broccolini, Sweet Pepper-Almond Sauce

Barnett Pinot Noir, Tina Marie Vineyard, Russian River Valley, California

"Fourth Course"

Luxardo Lamb Chops

Dijon-Chutney Herb Crusted New Zealand Lamb Chop, Luxardo Cherry Demi-Glace, Pommes Duchesse

Le Pich Cabernet Sauvignon, Napa Valley, California

"Fifth Course"



Chocolate-Orange Souffle Bomb

Chocolate Shell, Frozen Orange Souffle, Crème Anglaise, Grand Marnier

Rizzi Moscato, Asti, Italy

\$150/Person with Wine Pairing

\$100/Person without Wine Pairing