



New Year's Eve Dinner

FIRST COURSE

Winter Greens Salad
*Buddhas Hand Vinaigrette, Mandarinquat
California Almonds*

SECOND COURSE

Cream of Potato & Leek Soup
*Wild Mushrooms, Pumpernickel Crumble
Olive Oil Poached Egg Yolk*

THIRD COURSE

Butter Poached Maine Lobster Tail
Bloomsdale Spinach, Salmon Roe, Puffed Wild Rice

FOURTH COURSE

Brandt Farms Prime Ribeye
*Roasted Wild Mushrooms, Pommes Purées
Daylight Farms Brussel Sprout, Shaved Perigord Black Truffle*

DESSERT

Bittersweet Chocolate Mousse
Blood Orange, Vanilla Swirl Ice Cream

\$145

Additional wine pairings

\$60

Children under the age of 12

\$70



*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."