



NEW YEAR'S EVE

4 course pre-fixe menu | champagne toast

\$90 before 6:30pm | \$115 after 6:30pm

STARTERS

Crab & Lobster Bisque

tarragon sherry cream

Salmon & Hamachi Tartar

jalapeño vinaigrette, black sesame seed puree, taro chips

GF Ginger Grilled Shrimp

sushi rice, avocado, seaweed salad, sriracha aioli

GF Plancha Seared East Coast Scallops

apricot & caper relish

GF Curry Roasted Cauliflower

curry vinaigrette, spicy almonds, pickled red pepper

RAW **GF** Montana Wagyu Carpaccio

pickled cipollini onions, caper berries, shaved parmesan, baby greens, port wine vinaigrette

SALAD

GF Winter Apple

mixed greens, shaved apples, moody blue cheese, pomegranates, pecans, spiced cider vinaigrette



ENTREES

Ⓜ South African Lobster Tail (5oz)

lobster & shrimp risotto, roasted tomatoes, asparagus

Ⓜ Pistachio Crusted New Zealand Rack of Lamb

carrot-parsnip puree, roasted brussels sprouts and butternut squash, pomegranate molasses

Slow Braised Beef Short Rib

mustard spatzle, roasted carrots, gruyere fonduta

Ⓜ Plancha Seared Bronzino

roasted fingerling potatoes, broccolini, pearl onions, saffron-cauliflower puree, extra virgin olive oil

ADDITIONAL OPTION

Ⓜ 16oz Prime Grilled Bone In Filet Mignon

parmesan-sage duck fat roasted fingerling potatoes, mushroom melange, truffle aioli,

additional \$30

Vegetarian options available upon request