



NEW YEAR'S EVE

Please select one from each course.

Starter

Buttermilk Fried Calamari & Rock Shrimp, Fennel & Spicy Aioli
Crab Bisque, Chive Oil & Crab Crostini
Dungeness Crab Salad, Avocado & Citrus Vinaigrette
Star Route Farms Little Gem Salad, Black Pepper Pecans, Roquefort Cheese, & Vinaigrette

Main Course

Mesquite Grilled Whole Maine Lobster Tail, Asparagus & Hollandaise Sauce
Mixed Grill, Salmon, Prawns, Scallops, & Lobster Tail with Fingerling Potatoes, Frisée, & Lemon Aioli
Prime Rib Eye, Potato Gratin, Swiss Chard, & Horseradish Cream Sauce
Penne Pasta, Roasted Butternut Squash, Kale, & Wild Mushrooms

Dessert

Chocolate Fondant with Raspberry Coulis
Vanilla Bean Crème Brûlée with Fresh Berries
Almond Cake with Sabayon & Poached Pear

95.

Per person, does not include beverages, taxes, or gratuity.
5% administrative surcharge will be added to all food and beverage sales.
18% gratuity will be added to groups of six or more.
Corkage of \$20 per 750ml. One corkage waived per bottle purchase.

Menu is subject to change.

