

# New Year's Eve 2018!!

*Crab Cake Amuse with Harissa Aioli*

## *Starters*

*Potato & Leek Velouté  
Truffled Potato Crisps with Black Caviar*

*OR*

*Steak Tartar with Caraway Ciabatta Toast  
Diced Tenderloin, Capers, Shallots, Parsley & Quail Egg  
Micro Herbs - Mustard Vinaigrette*

*OR*

*Japanese Water Spinach, Sea Bean & Hearts of Palm Salad - Tangerine Vinaigrette  
Tempura Shishito Peppers & Kabocha Squash - Chile Soy Aioli*

## *Entrées*

*Sonoma Lamb Chops, grilled with Dijon & Buttered Crumbs  
Cassoulet of Jumbo Corona Beans, Bacon Lardons, Carrots & Parsnips*

*OR*

*Miso Honey-Glazed Chilean Sea Bass in Lobster Broth  
Crab & Scallion Dumplings - Chinese Sausage - Snow Peas*

*OR*

*Grilled Nagel Farms Veal Chop with Garlic & Rosemary  
Crispy Fontina Polenta - Oyster Mushrooms - Marsala Demi - Crispy Sage*

*OR*

*Vegetarian Roasted Kabocha Squash with Roasted Garlic & Parmesan Risotto  
Tuscan Kale - Crushed Tomato - Assorted Wild Mushrooms - Micro Basil*

## *Dessert*

*New Year's Neapolitan Torte  
Pistachio Cake - Chocolate Pearl Mousse - Raspberry Bavarian Cream*

*\$110*

