

NYE Special Menu

Three Courses - 44 / Person

FIRST COURSE

choose one

SIGNATURE HUMMUS

tahini, spicy Zhug, pine nuts, Za'atar, Aleppo pepper, olive oil, grilled pita

TUNA TARTARE

ahi tuna, soy, wasabi, sesame oil, scallions, Togarashi seasoning, toast

LAMB DOLMAS

grape leaves, lamb, basmati rice, pine nuts, mint, Tzatziki sauce

SECOND COURSE

choose one

ROASTED SUNCHOKE SOUP

truffle cream, Gougère

WEDGE SALAD

iceberg lettuce, blue cheese dressing, grape tomatoes, bacon, chopped egg

ROASTED BEETS

Dragsmith Farms micro-greens, pomegranate, Chèvre, hazelnuts

SIDES

ala carte

CRISPY BRUSSELS SPROUTS / 8

pomegranate molasses

RATATOUILLE WITH CHÈVRE / 8

bell peppers, onion, tomato, zucchini, eggplant, garlic & basil

DUCHESS POTATOES / 8

potato puree, butter, cream, nutmeg

Chef's Signatures

\$8 additional

DIJON HERB CRUSTED FILET

slow roasted beef for 8 hrs, duchess potatoes, wild mushrooms, broccolini, béarnaise
suggested pairing Justin Cabernet 13.5 / 53

ROASTED CHILEAN SEA BASS

harissa-lemon crust, spinach, curried farro
suggested pairing Ferrari-Carano Fumé Blanc 10 / 29

THIRD COURSE

choose one

LOBSTER RAVIOLI

sauce américaine

suggested pairing Sonoma-Cutrer, Chardonnay 12 / 46

HOUSE SMOKED PORK CHOP

apple chutney, parmesan risotto, brussels sprouts, pomegranate molasses

suggested pairing Bodega Colome Malbec 12 / 46

HONEY-PEPPER GLAZED STUFFED CHICKEN

Minnesota hand harvested & parched wild rice stuffing, broccolini

suggested pairing Elouan Pinot Noir 12 / 46

HAPPY
NEW YEAR