

# NYE Special Menu

Four Courses - 49 / Person

## FIRST COURSE

choose one

### WARM HUMMUS WITH MERGUEZ

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

### FRESH GUACAMOLE

warm lime tortilla chips, chili lime salt

### CEVICHE

swordfish, shrimp, grape tomato, onion, cilantro, Leche de Tigre, Aji Amarillo sauce

## SECOND COURSE

choose one

### WILD RICE MUSHROOM SOUP

Forest to Fork exotic mushrooms, organic wild rice, Sherry

### GRILLED BABY ROMAINE SALAD

crispy prosciutto, radish, Pecorino, smoked balsamic emulsion

### ROASTED BEETS

Dragsmith Farms micro-greens, goat cheese, hazelnuts, honey dijon dressing

## THIRD COURSE

choose one

*Chef's Signature*

\$11 additional

### DIJON HERB CRUSTED FILET

roasted whole, Duchess potatoes, chanterelle mushrooms, broccolini, béarnaise  
suggested pairing Justin, Cabernet / 15

### ROASTED CHILEAN SEA BASS

harissa-lemon crust, arugula, curried farro  
suggested pairing Zonin, Pinot Grigio / 11

Limited availability

### HOUSE MADE PASTA

fresh fettuccini, chicken, sun-dried tomatoes, kale, chicken, butternut squash, garlicolive oil, Chardonnay  
suggested pairing Joel Gott, Unoaked Chardonnay / 11

### SALMON & PIEROGI

blackened salmon, house pierogi w/ potato, chanterelle & caramelized onion, Chardonnay cream sauce  
suggested pairing Sonoma-Cutrer, Chardonnay / 14

### HOUSE SMOKED PORK CHOP

cider glaze, apple chutney, parmesan risotto  
suggested pairing Conquista, Reserve Malbec / 13

### VEGGIE CURRY

cauliflower, chickpeas, spinach, fingerling potatoes, basmati rice.  
suggested pairing Twin Island, Sauvignon Blanc / 11.5

## FOURTH COURSE

choose one

### WHITE RUSSIAN TIRAMISU

lady finger cookies, espresso, Kahlua, mascarpone cheese, Dutch cocoa, hazelnut florentina

### WARM APPLE CRISP

oatmeal, brown sugar, vanilla ice cream, salted caramel

HAPPY  
NEW  
YEAR