

NEW YEAR'S EVE 2019
FOUR COURSE MENU

\$69

FIRST COURSE

Seared Scallop & Pomegranate

Persimmon, Jicama, Watermelon Radish, Micro Greens

SECOND COURSE

Choice of:

Lobster Bisque

Tarragon Cream, Petite Lobster Puff

Grilled Persimmon & Chicory Salad

Little Gem Lettuce, Yuzu Vinaigrette, Toasted Walnut

THIRD COURSE

Choice of:

Prime Cut Filet Mignon

Whipped Yukon Potato, Grilled Asparagus, Bordelaise

Black Cod

Crab Bisque, Saffron Potatoes, Vegetable Ribbons

Grilled Pork Chop

Pommes Anna, Roasted Heirloom Baby Carrots, Pomegranate-Red Wine Sauce

Add Butter Poached Lobster Tail to any Entrée \$40

Add Oscar to any Entrée \$20

Vegetarian entrée available

FOURTH COURSE

Opulence Duo

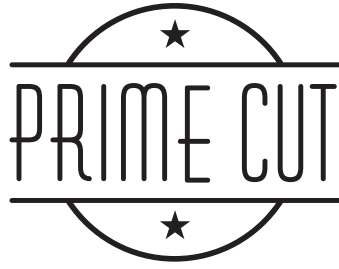
White Chocolate Cremeux with Raspberry Gel and Pistachio Praline Dark Chocolate
Mousse with Chocolate Daquoise Caramelized Cocoa Nibs and Calamansi Coulis

EXECUTIVE CHEF: KEONI SIMMONS

CHEF: CHERYL CRUZ

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DEC2018



NEW YEAR'S EVE 2019
SIX COURSE MENU

\$109

FIRST COURSE

Torchon of Foie

Apple-Cranberry Mostarda, Brioche Toast

SECOND COURSE

Choice of:

Seared Scallop

Cucumber Jus, Jalapeño, Lime, Chile De Árbol Oil

Wild Mushroom & Chestnut Ravioli

Brown Butter Sage Cream

THIRD COURSE

Choice of:

Lobster Bisque

Tarragon Cream, Petite Lobster Puff

Grilled Persimmon & Chicory Salad

Little Gem Lettuce, Yuzu Vinaigrette, Toasted Walnut

FOURTH COURSE

Sparkling Champagne Sorbet

Cranberry Pearls

FIFTH COURSE

Choice of:

Prime Cut Filet Mignon

Whipped Yukon Potato, Grilled Asparagus, Bordelaise

Black Cod

Crab Bisque, Saffron Potatoes, Vegetable Ribbons

Colorado Rack of Lamb

Pommes Anna, Roasted Heirloom Baby Carrots, Pomegranate-Red Wine Sauce

Add Butter Poached Lobster Tail to any Entrée \$40

Add Oscar to any Entrée \$20

Vegetarian entrée available

SIXTH COURSE

Opulence Duo

White Chocolate Cremeux with Raspberry Gel and Pistachio Praline Dark Chocolate

Mousse with Chocolate Daquoise Caramelized Cocoa Nibs and Calamansi Coulis

Mignardise

Dark Chocolate Hazelnut Truffle, Strawberry Champagne Pate De Fruit, Shortbread Cookie

EXECUTIVE CHEF: KEONI SIMMONS

CHEF: CHERYL CRUZ

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