

EXECUTIVE CHEF

Jordan Buendia



SOUS CHEF

Chris Kent

NEW YEAR'S EVE

\$125 (Not including tax or gratuity). Wine pairings are optional and an additional \$75 charge.
Please choose one from each of the following courses.

AMUSE BOUCHE

Roasted Beets, Goat Cheese Mousse, Basil Vinaigrette

FIRST COURSE

Citrus Cured Scallop, Uni Foam, Cucumber, Yuzu Pearls, Calabrese Gel
Claude Riffault, Les Boucauds, Sancerre

Short Rib Beet Ravioli, Butternut Velouté, Port Reduction, Black Truffle, Parmesan
Chateau Gaby, Canon Fronsac, Bordeaux

Pork Belly, Poached Pears, Cauliflower, Sweet Soy, Fennel Slaw
Chateau Gaby, Canon Fronsac, Bordeaux

SECOND COURSE

Lobster Bisque, Cognac Cream
Belle Glos, Las Alturas, Pinot Noir, Santa Lucia Highlands

Local Greens, Radish, Hearts of Palm, Pommery Mustard Vinaigrette
Belle Glos, Las Alturas, Pinot Noir, Santa Lucia Highlands

Classic Caesar, Romaine, Parmigiano Reggiano, Homemade Croutons
Belle Glos, Las Alturas, Pinot Noir, Santa Lucia Highlands

THIRD COURSE

8oz Prime Filet Mignon or 16oz Prime Ribeye, White Asparagus, Chanterelle Mushroom, Veal Jus
Aged 20 oz Cowboy for an additional \$12.
Plumpjack Estate, Cabernet Sauvignon, Oakville, Napa Valley

Butter Poached Sea Bass, Celery Root, White Wine Sauce, Salmon and Sturgeon Cavier
Pahlmeyer, Chardonnay, Napa Valley

Pan Seared Duck, Roasted Apples, Pearl Onion, Apple Mash, Truffle Gastrique
Archery Summit, Pinot Noir, Dundee Hills

FOURTH COURSE

Berry Champagne Sphere, White Chocolate, Champagne Mousse, Strawberry Sorbet, Champagne Gel, Warm Berry Sauce
Champagne Aubry, Brut, 1er Cru, Jouy-lès-Reims