

New Year's Eve
December 31st 2018

~Amuse Bouche~

~Starters~

Local Dungeness Crab Salad

Avocado Mousse, Red & White Endive, Olio Nuovo

Hamachi & Ahi Tuna Crudo

*Grapefruit Agua Chile, Charred Hearts of Palm, Oro Blanco
Cilantro Flowers, Puffed Amaranth*

Perigord Truffle Cannelloni

*Truffled Bellwether Ricotta, Winter Squash
Lemon, Brown Butter, Romanesco*

Seared Sea Scallops

*Fried Baby Artichokes, Barigoule Cream
Roasted Crosnes, Parsley Butter*

Quail Saltimbocca & Potato Gnocchi

*Shaved White Italian Truffles, Hedgehog Mushrooms
Quail Leg Confit, Prosciutto Jus*

Seared Sonoma Foie Gras

*Warm Parsnip & Spice Cake, Parsnip Purée
Candy Cap Mushrooms, Foie Gras Sauce
Supplement \$10*

~Mains~

Pan Roasted Filet Mignon

*Fondant Butterball Potatoes, Roasted Celery Root, Creamy Savoy Spinach
Savory Potato Crisps, Burgundy Truffle Bordelaise*

California Lamb Chops

*Braised Lamb Shank & Flageolet Bean Ragout, Mini Lamb Meatballs
Smoked Red Flame Grapes, Castelvetrano Olives, McGinnis Carrots*

Black Sea Bass & Maine Lobster

*Butter Poached Lobster Medallion, Lobster Tortellini
Baby Leeks, Smoked Pearl Onion, Lobster Nage*