

NEW YEAR'S EVE

125 per guest

Wine Pairing Experience

enhance your dinner with our expertly curated wines to complement each of the three courses

\$40 per guest

FIRST COURSE

Wine Pairing: Chateau Lafayette Brut

Chilled Shrimp

herb marinade, lemon aioli, shaved asparagus, pesto + chive oil

Beef Wellington

tenderloin, wild mushroom, foie gras mousse, puff pastry + truffle jus

Ahi Tuna Tostada

chipotle aioli, avocado, lime, cilantro, radish, jalapeno, mango + wonton

Whipped Brie Bruschetta

apricot, pistachio, hot honey, thyme, onion, prosciutto + bread

SECOND COURSE

Wine Pairing: Nautilus Sauvignon Blanc

Boursin Berry Salad

gourmet greens, raspberries, blackberries, blueberries, boursin cheese, candied walnuts, haricot verts, raisins, tomato + red wine vinaigrette

Signature Wedge

iceberg, frisee, cucumber, tomato, pinenuts, brioche crouton, radish, pea shoots, crumbled bleu cheese, cherry balsamic vinaigrette + bleu cheese crème fraiche

Cauliflower Leek Soup

roasted cauliflower blended with leeks, potato and vegetable stock, topped with crispy leeks, chive oil + lemon oil

THIRD COURSE

Wine Pairing: Harvey & Harriet Red Blend

Black Truffle Filet Mignon

morel encrusted 6oz filet mignon, morel-madeira reduction, truffle compound butter, shaved truffles, wild mushroom risotto + asparagus

Filet Mignon + Lobster Tail

6oz filet paired with a tristan lobster tail and drawn butter, garlic mashed potatoes + asparagus

Filet Mignon + Short Rib

6oz filet topped with braised short ribs over bordelaise sauce and bearnaise, garlic mashed potatoes + asparagus

Chilean Seabass

seared chilean seabass filet, thai-chili beurre blanc, garlic mashed potatoes + haricot verts

Chicken Marsala

chicken breast, marsala wine, mushroom, chicken stock, butter, jasmine rice + roasted carrots

Wild Mushroom Pappardelle

local mushrooms, marsala wine, cream, porcini butter, parmesan, egg noodles

FEATURED DESSERT

Pam Sturkey's Starlit Napoleon

chocolate cake, hazelnut cake, raspberry cheesecake, coffee cheesecake + chocolate ganache 15