

NEW YEAR'S EVE

125 per guest

Wine Pairing Experience

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

\$40 per guest

FIRST COURSE

Wine Pairing: Elk Cove Pinot Grigio

Chilled Herb Marinated Shrimp

lemon aioli, shaved asparagus, basil pesto + lemon oil

Porcini-Crusted Filet Carpaccio

sliced mushrooms, black garlic aioli, bourbon-smoked soy, aged parmesan, crispy shallots, micro wasabi + toasted crostini

Seared Diver Scallop

silken cauliflower puree, crispy prosciutto, golden raisin gastrique, toasted hazelnut + micro arugula

Whipped Honey Ricotta

honey-infused ricotta, savory cherry compote, brown butter almonds, scallion, balsamic reduction + toasted focaccia

SECOND COURSE

Wine Pairing: Stoller Unoaked Chardonnay

Jaguar Salad

gourmet greens, carrot, tomato, cucumber, mushroom, red onion, radish + red wine vinaigrette

Boursin Berry Salad

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

Champagne + Lobster Bisque

silken lobster bisque enriched with champagne, cognac and cream, finished with cognac crème fraîche + chive oil

Burrata, Roasted Pear & Prosciutto

creamy burrata, baby arugula, frisee, roasted pear, prosciutto, toasted marcona almonds and pomegranate, served with saffron aioli crostini and champagne-pear vinaigrette

THIRD COURSE

Wine Pairing: Silvan Ridge Pinot Noir

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 whipped potatoes + asparagus

Filet Mignon + Braised Short Rib

6oz filet mignon crowned with braised short rib, bordelaise and bearnaise sauces, garlic whipped potatoes + asparagus

Seared Chilean Seabass

thai-chili beurre blanc, garlic whipped potatoes + haricot verts

Chicken Marsala

pan-seared chicken breast, mushrooms and classic marsala reduction, served with jasmine rice + roasted carrots

Wild Mushroom Pappardelle

fresh egg pappardelle pasta, local wild mushrooms, marsala cream, porcini + aged parmesan

FEATURED DESSERT

Pam Sturkey's Starlit Napoleon 15

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