

2014

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## Four-Course New Year's Eve Menu

### First Course

Warm Brussel Sprout Caesar

garlic toasted croutons, white anchovy, shaved Romano

Chilean Sea Bass Pickled Onion Ricotta Empanada

Aji-Amarillo tomato salsa

Seared Tuna & Duck Breast

Mango salsa, sweet hot mustard, avocado crème fraiche

Pulled Short Rib

Forbidden rice, butter beans, fried egg, chimicharri

### Second Course

Butternut Squash Risotto

Crab apples, spinach, blue cheese

Braised Veal Cheek & Lobster Ravioli

Claw meat, sweet plantain puree & leeks

Simmered Shrimp & Fried Calamari

Long fusilli, chorizo, house fra Diavolo

Carbonara-Salmon Eggs Benedict

Linguini, Tasso ham, truffle, parm, english muffin croutons

Baked Crazy Lasagna Cup Cakes

Classic veal bolognaise

Four-course NYE menu arrangement \$55pp, Wine pairing \$25pp

### **Third Course**

Seared Honey Dijon Steel Head Trout

Fennel-tomato caponata

Charred Angus Filet Mignon

Squid ink polenta, crispy shallots, Madeira laced béarnaise

Grilled American Lamb Chops

Caramelized brussel sprouts, mint yogurt, beet puree

Alaskan Long Line Caught Halibut

Chick pea, roasted artichokes, truffle, winter greens

Pork Rib Eye Saltimbocca

Madeira rosemary wild mushroom pan jus, fresh sage,  
crispy prosciutto, creamed spinach

Stuffed Cabbage

Smokey paprika, crimini mushrooms, saffron, jasmine rice pilaf ,  
apple cider, green chilis, manchango, tomato sauce

### **Fourth Course**

Cinnamon-Honey Crème Brûlée

Champurrado Mexican Hot Chocolate: brown sugar, chocolate, vanilla, milk

Bittersweet Chocolate-Truffle Tart with candied oranges

Ricotta Tart with chocolate & kumquats

Pumpkin Bread Pudding w/caramel rum raisin sauce

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