

# Happy New Year

## HORS D'OEUVRES

Chef's Special Selection

## APPETIZER

(Choice of One)

### Wild Mushroom Soup

Chives and Truffle Oil

### Ahi Tuna

Sliced Sweet Maui Onions, Hass Avocado and Yuzu-Soy Vinaigrette

### Grilled Shrimp Cocktail

served chilled with cocktail sauce

### Wild Organic Arugula Salad

Candied Walnuts, Green Apples, Medjool Dates, Spanish Manchego Cheese  
with a Creamy Poppy Seed Vinaigrette

### Lobster Ravioli

Organic Baby Tomatoes, Roasted Corn, Basil and Lobster Bisque

## ENTRÉE

(Choice of One)

### Veal Tenderloin Medallions

Reggiano Polenta Cake, Sauteed Spinach, finished with a Wild Mushroom Truffle Sauce

### Maple leaf Half-Roasted Duck

Glazed Charred Pancetta Brussels Sprouts, Double-Baked Sweet Potato and finished with Cherry Relish

### Crispy Skin Scottish Salmon

Quinoa, Roasted Fennel, Roasted Roman Artichokes, Chipotle Marmalade

### Seared Branzino

Lobster Mashed Potatoes, Baby Boc Choy with a Wasabi Soy Butter Sauce

### Black Angus Beef Tenderloin

Red Onion Balsamic Confit, Boursin Cheese, Asparagus, Fondant Potatoes

### Oven Roasted Pistachio Crusted Rack of Lamb

Roasted Cauliflower Puree, Mission Figs, Haricot Verts and Fig Reduction

### Butternut Squash Raviolis

Candied Walnuts, Spanish Manchego Cheese, Roasted Squash Sage and Butter

## DESSERT

New Year's Eve Chef Sampler

\$90 per person (plus tax and gratuity) / Please no split plates or substitutions, thank you.

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## HORS D'OEUVRES

Chef's Special Selection

## APPETIZER

*(Choice of One)*

**Cream of Roasted Garlic Soup**  
served with Butter Croutons

### Ahi Tuna

Mango, avocado, Samal Chili and Soy Dressing

### Poached Anjou Pear Salad

Baby Frisée, Candied Walnuts, Roquefort, and Aged Balsamic Vinaigrette

### Lobster and Avocado Salad

Half Avocado stuffed with Lobster served with Mango, Grapefruit, Cucumber tossed with Green Goddess Dressing with a Petite Salad

## ENTRÉE

*(Choice of One)*

### Roasted Veal Chop

Baked Five-Cheese Ravioli with Marinara Sauce, Grilled Asparagus finished with Veal Au Jus

### Oven Roasted Pistachio Crusted Rack of Lamb

Roasted Cauliflower Puree, Mission Figs, Haricot Verts and Fig Reduction

### Grilled Black Angus Filet Mignon

Topped with Caramelized Onions, Fondant Potatoes, Haricot Verts, Baby Carrots and finished with a Classic Bernaise Sauce

### Pan Seared Hokkaido Scallops

Black Tie Risotto, Watercress and Oyster Leaves with Wasabi Butter Sauce

### Seared Chilean Sea Bass

Artichoke, Potato Au Gratin, Tomato Capers topped with a Lemon-Saffron Sauce

### Butternut Squash Raviolis

Candied Walnuts, Spanish Manchego Cheese, roasted Squash Sage and Butter

## DESSERT

**Chef's Sampler / Glass of Champagne toast at midnight**

\$110 per person (plus tax & gratuity)

Please no split plates or substitutions, thank you.