NEW YEAR'S EVE MENU

FIRST COURSE

Oysters on the half shell, champagne vinaigrette

Seafood trio of ahi, wild shrimp, & Dungeness crab

Short rib ravioli

Hamachi sashimi, blood orange, Serrano chili

Stuffed king crab leg, romesco sauce

SECOND COURSE

Lobster bisque

Grilled asparagus salad, roasted portabella

Two beet salad, white balsamic

Sautéed scampi, grape tomatoes

Wild mushroom risotto, black truffle oil

THIRD COURSE

Slow roasted duck confit, black risotto

Filet mignon, wild mushrooms

Baked Maine lobster, sun dried tomato cous cous

Seared scallops, edamame, olive oil emulsion

Grilled salmon, corn cakes, tomato confit

Chicken & artichoke involtini

FOURTH COURSE

Gran Marnier soufflé

Chocolate lava cake, white chocolate gelato

Toffee crème brulee, strawberries

Warm croissant pudding, poached pears, dates

Cheesecake stuffed beignets

Caramelized apple tart, warm brie, Florentine