

New Year’s Eve Dinner Menu

Starters

Maine Lobster Bisque

herbed brioche croutons, sherry reduction & fresh chives

Recommended Wine Pairing.....Unshackled by Prisoner, Chardonnay, California   \$16 glass

Fresh Burrata

oven roasted campari tomatoes, fresh basil, brioche toast, balsamic reduction, olive oil, fresh basil oil

Recommended Wine Pairing.....Gini Soave, 100% Organic Garganega Grapes, Italy   \$13 glass

Crispy Sushi Rice & Salmon Tartare

nori, white sesame seeds, soy reduction, spicy japanese mayo & wasabi micro greens

Recommended Wine Pairing.....Cesari, Cento Filari Turbiano, Italy   \$15 glass

Classic Caesar Salad

romaine, house caesar dressing, herbed brioche croutons & aged grana padano cheese

Recommended Wine Pairing..... Unshackled by Prisoner, Chardonnay, California   \$16 glass

Colossal Crab & Shrimp Cocktail *gf*

house made cocktail sauce & creamy dijonnaise

Recommended Wine Pairing.....Zaccharias, Assyrtico, Greece   \$12 glass

Filet Mignon Carpaccio *gf*

artichoke caper puree, grilled onion florets, aged parmesan, sesame-soy & lime dressing

Recommended Wine Pairing.....Hearst Ranch Winery, Red Rhone Blend, Paso Robles, California   \$14 glass

Ahi Tuna Tasting *gf*

tuna tartare, thai tuna sushi roll, tuna sashimi, seaweed salad, wasabi & pickled ginger

Recommended Wine Pairing..... Unshackled by Prisoner, Sauvignon Blanc, California   \$14 glass

Coconut Lobster Maki Roll *gf*

maine lobster, avocado, toasted coconut & spicy japanese mayo

Recommended Wine Pairing.....Woolpack, Sauvignon Blanc, New Zealand   \$16 glass

Fried Pacific Oysters

seaweed salad, citrus ponzu, wasabi aioli & tobiko

Recommended Wine Pairing..... Unshackled by Prisoner, Chardonnay, California   \$16 glass

Entrees

Organic Free Range Rotisserie Chicken *gf*

white truffle pomme puree, sautéed haricots verts, truffle herb au jus.....68

Recommended Wine Pairing.....Cesari, Cento Filari Turbiano, Italy   \$15 glass

Atlantic Swordfish “Casino” Style

roasted pepper panko crust, saffron risotto with leeks & carrots, roasted yellow pepper cream sauce.....72

Recommended Wine Pairing..... Unshackled by Prisoner, Chardonnay, California   \$16 glass

Home Made Rigatoni with Wild Boar Ragout

pistachio spinach pesto & aged parmesan.....69

Recommended Wine Pairing.....Lady Herminia, 100% Tempranillo Grapes, Rioja, Spain   \$13 glass

Maine Lobster Ravioli

lobster cognac cream sauce, fresh crabmeat, asparagus, sherry reduction & fresh chives.....74

Recommended Wine Pairing.....Cesari, Cento Filari Turbiano, Italy   \$15 glass

Crab Crusted Mediterranean Branzino

parsnip puree, blistered cherry tomatoes & citrus caper beurre blanc.....79

Recommended Wine Pairing.....Woolpack, Sauvignon Blanc, New Zealand   \$16 glass

Center Cut Filet Mignon *gf*

cave aged blue cheese crust, white truffle pomme puree, roasted asparagus, porcini mushroom demi-glace.....94

Recommended Wine Pairing.....Twenty Rows Reserve, Cabernet Sauvignon, Napa Valley, California   \$20 glass

Grilled Prime N.Y. Strip Steak *gf*

white truffle pomme puree, sautéed haricots verts, herb shallot butter & port wine demi-glace.....98

Recommended Wine Pairing.....Unshackled by Prisoner, Cabernet Sauvignon, California   \$20 glass

Braised Short Rib & Seared Colossal Shrimp *gf*

over mascarpone polenta, herb roasted wild mushrooms, red wine reduction & chives.....96

Recommended Wine Pairing.....J.Lohr Tower Road, Petite Sirah, Paso Robles, California   \$16 glass

Desserts

Chocolate Lava Cake

Butternut Squash Cheesecake

Vanilla Crème Brulee

Children’s Menu

Seared Scottish Salmon with Steamed Broccoli & Mashed Potatoes.....22

Fusilli Pasta with Butter Sauce, Marinara or Creamy Cheese Sauce.....16

Organic Chicken Fingers with French Fries.....18