

NEW YEAR'S EVE 2018!

FIRST COURSE (CHOICE OF 1)

Beef Carpaccio with Arugula, Shaved Fennel, Capers and Basil Oil

Russet Potato Gnocchi with Melted Leeks, Forest Mushrooms, Roasted Butternut Squash and White Truffle Oil

Dungeness Crab "Gnudi" with Baby Spinach, Spicy Crab Jus, Scallions and Lemon Oil

MIDDLE COURSE (CHOICE OF 1)

Lobster Bisque with Crème Fraîche and Caviar

Roasted Beets with Avocado, Fennel Fronds, Blood Orange, Herb Yogurt and Brioche

Grilled Pear Salad with Arugula, Endigia, Dried Cranberries, Point Reyes Blue Cheese and Candied Walnuts

Butter Poached Lobster with Endigia, Shaved Fennel, Citrus and Pomegranate

ENTREE COURSE (CHOICE OF 1)

Lobster Fra Diavolo with Fresh Spaghetti, Spicy Tomato Sauce, Tarragon and Herb Bread Crumb

Roasted Pork Loin with Smoked Apple Butter, Smashed Potatoes, Pancetta-Grilled Scallion Vinaigrette and Apple Salsa

Bluenose Bass with Kabocha Squash Puree, Cauliflower, Swiss Chard, Golden Raisin-Caper Emulsion and Kalamata Olive Butter

Pan Seared Filet Mignon with Parsnip Puree, Roasted Baby Root Vegetables, Brussels Sprouts and Demi-Glace

Veal Osso Buco with Saffron Scented Risotto, Dried Cranberries, Baby Spinach and Citrus Gremolata

DESSERT COURSE (CHOICE OF 1)

Apple Cobbler with Vanilla Ice Cream

Grand Marnier Creme Brûlée with Gingerbread Cookie

Warm Black and White Chocolate Bread Pudding with Hazelnut Ice Cream, Caramel and Chocolate Sauce

Vanilla Bean Panna Cotta with Almond Roca and Caramelized Bananas

Two Artisanal Cheeses with House Made Accoutrements

Sorbet featuring Kiwi and Pear

4 COURSES: 110 PER PERSON

BECAUSE WE HAVE A "FIXED PRICE" MENU THIS EVENING, WE APOLOGIZE THAT WE CANNOT ALLOW MENU SUBSTITUTIONS.

Frascati is open 7 days a week! Executive Chef: Natanael Bueno 18% gratuity may be added to parties of 6 and larger. The Frascati Family wishes you a Safe and Happy 2019!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.