

AMUSE

Tempura Crisped Jumbo Prawn
sweet n' spicy red chili lime sauce

a r i a

2nd COURSE

Lobster Bisque
butter braised lobster ricotta and chervil

Rare Seared Ahi Tuna
hudson valley foie gras baby bok choy port lemon essence

Pan Roasted Georges Bank Jumbo Sea Scallops
celery root puree prosciutto black truffle

Seared Kona Kampachi
pink grapefruit hammock hollow salad greens daikon three citrus ponzu

Jumbo Lump Crab Cake
green apple walnut napa salad sesame ginger vinaigrette

Oak Grilled Lamb Tenderloin
herb roasted roma tomato grilled red onions warm pecan crusted goat cheese

ENTREES

Fillet of Gulf Red Snapper
artichokes haricot vert russian fingerlings tarragon and lemon

Whole Stuffed Maine Lobster
lump crab buttery leeks golden crumbs crisped shoestring potatoes

Roasted Cervena Venison Chop and Tenderloin
gingered sweet potatoes sugar snap peas port green peppercorn sauce

Pan Roasted Filet Mignon
shiitake mushroom & parsley crust potato parmesan gratin rosemary cabernet sauce

Roasted Rack of Neiman Ranch Lamb
saute of oyster mushrooms herb roasted potatoes haricot vert leek mousseline

Oak Grilled Summerfield Farms Veal Chop
porcini mushroom risotto roasted cipollini jumbo asparagus

DESSERT

Chocolate
chocolate cream pie chocolate hazelnut biscotti
milk caramel bittersweet meringue
valrhona chocolate ice cream

Citrus
gingerbread and lemon cream orange pecan shortbread
meyer lemon bars clementine meringue
pink grapefruit sorbet

\$85 per person
plus beverages, taxes and 20% gratuity

Dining Room & Wine Director ANDRES LOAIZA Pastries KATHRYN KING Cuisine GERRY KLASKALA

new years eve, thursday, december 31st