

Happy New Year

Prix Fixe Menu at \$99 per person

(Taxes & Gratuity not included)

Choice of First Course

Day Boat Scallops: roasted cauliflower, paddlefish caviar, balsamic mustard emulsion
Suggested wine pairing: Le Grand Courtage Champagne. 14 gl

Tenderloin Carpaccio: yuzu dashi broth, pickled radish, japapeno, shallots, micro greens:
Suggested wine pairing: Mumm Brut Prestige Sparking. 16 gl

Choice of Second Course

Butternut Squash Bisque: creme fraiche, lump crabmeat croutons
Suggested wine pairing: Giesen Estate Riesling. 12 gl

Sweet Gem Lettuce & Rainbow Beets: candied bacon, blue vain cheese, arugula, shaved winter root vegetables, pomegranate vinaigrette
Suggested wine pairing: Geisen Reserve Sauvignon Blanc. 12 gl

Choice of Third Course

Alaskan Halibut: parsnip puree with citrus essence, fava beans, cherry tomato, young carrot spear & champagne cream
Suggested wine pairing: Charles Krug Sauvignon Blanc. 14 gl

Pan Seared Jidori Chicken Breast: asparagus glove carrot, potato puree, lardon, porcino mushroom
Suggested wine pairing: Buena Vista Chardonnay. 17 gl

Maine Lobster: sautéed lobster tail, champagne garlic-shallot butter, fettuccini with truffle cream
Suggested wine pairing: Martin Ray Chardonnay. 15 gl

Pepper Crusted Rack of Lamb: winter root vegetable, haricot very, braised cippolini onion with au jus
Suggested wine pairing: Belle Glos Pinot Noir. 19 gl

Roasted Filet Mignon: California vegetables, brown butter smashed potatoes, duo of sauces: bearnaise & port wine demi-glaze
Suggested wine pairing: Hess "Alomi" Cabernet. 22 gl

Choice of Fourth Course

Vaniella Bean Creme Brulee
Raspberry Mousse, Winter Berries Coulis
Chocolate Sphere

Sunday, December 31 from 4pm-10pm

Please call 626-854-2509 to make reservations

