



New Year's Eve Menu

\$130.00 per person

For the Table

Trio of Canapes

Winter Mushroom Tartelette
Marin Miyagi Oyster w/Yuzu Kosho Granite
Puffed Potato & Egg w/Caviar & Chives

First Course, Choice Of:

Baked Goat Cheese & Chicories

Pecans, Tarragon, Honey

or

Smoked Dungeness Crab

Pear, Espelette Pepper, Fennel

Second Course, Family Style

Winter Squash Ravioli

Aged Balsamic, Alba White Truffles Shaved Tableside

Third Course, Choice Of:

Served with Roasted Carrots & Mushrooms for the table

Smoked Egg

Creamy Farro & Chives

or

Monterey Black Cod

Roasted Sunchokes, Black Truffle Jus

or

Dry Aged New York Striploin

Pommes Anna, Béarnaise

Dessert

Frozen White Chocolate Mousse

Satsuma Mandarin Sorbet, Milk Crumble, Champagne Gelée

Chef Tara's Selection of Mignardies

Chocolate Truffle, Cranberry Cake, Blood Orange Pate de Fruit