



# WELCOME 2024!

THREE COURSES • \$100 PER PERSON

FEATURING MUSIC BY THE COMPLAINTS FROM 6-10PM

## APPETIZERS

### LOBSTER BISQUE

lobster meat, brandy, cream

### BABY SPINACH SALAD

pickled red onions, gorgonzola dolce, figs, dried cranberries, pistachios, citrus vinaigrette

### ROASTED BUTTERNUT SQUASH SALAD

baby arugula, apples, pumpkin seeds, dried cranberries, quinoa, puffed wild rice, goat cheese, fall spice vinaigrette

### CRAB SALAD

citrus chive aioli, citrus segments, avocado, cucumber, apple, jalapeno, cilantro, red onion, meyer lemon coulis

### TEMPURA VEGETABLE

ponzu sauce, sriracha mayo

### SPICY TUNA CRISPY RICE

sushi rice, seaweed salad, cucumber, asian slaw, pickled shallot, pickled jalapeno, citrus ponzu

### KOREAN BBQ

crispy pork belly, soba noodles, peppers, snow peas, scallions, kimchee, sesame soy vinaigrette

### SCALLOP CEVICHE

coconut milk, lime juice, garlic, ginger, lemongrass, jalapeno, red onion, tomato concasse, espelette pepper

## ENTREES

### SMOKED DUCK BREAST

buckwheat soba noodles, napa cabbage, red pepper, snow peas, daikon, carrots, shiitake mushrooms, oxtail dashi

### SHRIMP SCAMPI

cherry tomatoes, garlic, fresh lemon, white wine, butter, herbs, linguini

### SEARED SCALLOPS

truffled risotto, asparagus, meyer lemon beurre blanc

### BAKED STUFFED LOBSTER

shrimp, scallop, crab, panko breadcrumbs, sherry cream sauce

### PAN SEARED HALIBUT

roasted corn risotto, pineapple mango salsa, tequila lime vinaigrette

### VEGETABLE NAPOLEON

spinach, cauliflower puree, spaghetti squash, portobello mushroom, tri-colored quinoa, vegan cheese, sundried tomato pesto, basil oil, red pepper jus

### FILET MIGNON

roasted garlic and parmigiano mashed potatoes, balsamic roasted asparagus, red wine demi glace

### GRILLED LAMB LOIN CHOP

tabouleh couscous, roasted mushrooms, brussels sprouts, lamb demi glace

## DESSERTS

### TORTA GIANDUIA

chocolate hazelnut cake, lemon cream

### MIXED BERRY COBBLER

streusel topping

### VANILLA BEAN CRÈME BRULEE

### FLOURLESS CHOCOLATE TORTE

chocolate mousse

### SORBET

### GELATO

\*Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. • Please inform us of any food allergies.