

# New Year's Eve Dinner 2017

**Per Person** [ \$125 plus tax and gratuity]

## First Courses

### **Butter Lettuce Salad**

*Shaved Black Truffle, Sunchoke Chips, Champagne Dressing*

### **Lobster Bisque**

*Butter Poached Lobster, Roasted Pumpkin, Curry Crème Fraîche*

### **Hawaiian Tuna Tartare**

*Avocado, Ponzu, Wasabi Caviar, Soy Chips*

### **Pheasant Ravioli**

*Brandy Cream, Porcini Mushroom, Au Poivre Hazelnuts*

### **Seared Foie Gras [ \$13 supplemental ]**

*Medjool Date, Crispy Phyllo "Tumbleweeds"*

## Main Courses

### **Seared Day Boat Scallops**

*Angel Hair Pasta, Lobster Mushrooms, Garlic-Thyme Confit, Lemon*

### **Alderwood Smoked Buffalo Prime Rib**

*Baked Potato "Fries," Wyoming Whiskey Steak Sauce*

### **Rack of American Lamb**

*Polenta and Goat Cheese Torte, Pistachio-Mint Pesto*

### **Veal Osso Buco Milanese**

*Wood Oven Roasted Tomato, Saffron Risotto, Fried Artichoke*

### **Kobe A5 New York Steak - 8 oz. [ \$45 supplement ]**

*Parker House Roll, Garlic Spinach, Verjus Pearl Onions*

## Dessert

### **Apple Tarte Tatin**

*Spiced Pecans, Passion Fruit Sauce*

### **Salted Caramel Cheesecake**

*Candied Corn*

### **5 Layer Chocolate Cake**

*Coffee Frosting, Pecan Ice Cream*

### **Artisanal Cheeses [ \$12 supplement ]**

*House Made Flatbread, Concord Grape Preserves, Marcona Almonds*