



NEW YEAR'S EVE

4 - COURSE PRIX FIXE MENU

\$90

Choice of Course 1

Creamy Lobster Bisque

Maine lobster, scallion oil, micro greens

Thai Lettuce Wrap ^{GF, DF, V+}

fresh bibb lettuce, pineapple, tofu, carrots, cashews, scallions, Thai chili sauce

Choice of Course 2

Roasted Beef Bone Marrow

caramelized onions, foie gras compound butter, toasted baguette, cornichons

Cranberry Brie Puffs ^v

Brie De Meaux, puff pastry, cognac cranberries, rosemary, Lyons cowgirl honey

Choice of Entrée

Buffalo Osso Bucco ^{DF}

Emerald Valley Ranch buffalo, garlic couscous, romanesco broccoli, port wine gremolata

Land & Sea ^{GF}

New York steak, Maine lobster tail, creamy polenta, asparagus, bordelaise sauce

Pan-seared Swordfish ^{GF, DF}

Parsnip puree, honey glazed carrots, sun dried tomatoes, lyonnaise sauce

Choice of Dessert

Mini Trifles

cranberry curd, pistachio cookie crumble, vanilla whipped cream

Champagne Poached Pear

diplomat cream, gaufrette wafer, chocolate almond sauce