

# NEW YEAR'S EVE 2021-2022

*Please select one item per course*

## **AMUSE BOUCHE**

SMOKED SALMON BLINI, RESERVE CAVIAR

## **FIRST COURSE**

CELERY-CHESTNUT SOUP

Goat cheese fritter, hazelnuts

## **SECOND COURSE**

LOCAL HALIBUT CRUDO

Green apple, celery leaves, yuzu

PERSIMMON CARPACCIO

Pomegranate seeds, balsamic glaze

## **MAIN COURSE**

SEARED SEA SCALLOPS

Beluga lentil, roasted carrots, truffle, red butter

DRY AGED RIBEYE

Crispy potato Anna, Brussels sprouts, cipollini onions  
shallot-red wine essence

ROASTED WINTER SQUASH

Risotto, chestnuts, wild mushrooms, kale pesto

## **DESSERT**

MEYER LEMON FROZEN CUSTARD

Champagne Espuma, citrus, pistachio biscotti

THE  
*Dining Room*

## **NEW YEAR'S EVE CELEBRATION MENU**

FRIDAY, DECEMBER 31

5PM - 9:30PM  
\$155++ PER PERSON