



New Year's Eve 2023

Starters

Wild Mushroom & Parsnip Soup ^{GF|V|Δ}
Toasted Chestnuts, Crème Fraiche

Warm Lobster Salad ^{GF|V|Δ}
Arugula, Poached Lobster Tail, Royal Potatoes, Marinated Artichokes, Asparagus, Truffle Oil Vinaigrette

Salmon Tartare ^{GF}
Micro Watercress, Roasted Beets, Diced Avocado, Basil Pesto & Beet Dressing

Grilled Caesar Salad
Marinated Anchovies, Fried Shallots, Herb Crostini Points, Shaved Parmesan, Sweet Garlic Creaser Dressing

Entree

Smoked Rack of Lamb ^{GF}
Apricot-Walnut Couscous, Blue Cheese, Lamb Tikki, Cinnamon Lamb Jus, Charred Broccolini

Pan Seared Steel Head Trout ^{GF}
Olive Oil Poached Potato, Trumpet Mushrooms, Truffle Oil Pea Puree

Garlic Brown Butter Ribeye ^{GF}
Honey Butter Glazed Baby Carrots, Cauliflower Puree, Rosemary Demi Glaze

Asparagus Risotto ^{GF|V|Δ}
Tomato Confit, Roasted Pine Nut, Kalamata Olives, Lemon Zest

Desserts

Mocha Tiramisu ^V
Vanilla Bean Crème Anglaise

Cannoli ^V
Blood Orange Ricotta, Dark Chocolate Ganache

Coconut Macaroon ^V
Rum Dark Chocolate, Roasted Chestnut

Pink Champagne Pana Cotta
Fresh Raspberry, Vanilla Panna Cotta, Pink Champagne Gelée

\$65 Adult, \$35 Kids 2-12

(Separate kid's menu also available)

GF - can be gluten free V - can be vegetarian Δ - can be vegan

Pedro Diaz, Executive Chef