

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, 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 Nantucket Scallops

Angel Hair Pasta, Black Trumpet Mushrooms, Leeks, Charred Lemon Beurre Blanc

Herb Roasted Buffalo Prime Rib

Baked Potato "Fries," Wyoming Whiskey Steak Sauce

Rack of Washington Lamb

Polenta and Goat Cheese Torte, Pistachio-Mint Pesto

Veal Osso Buco Milanese

Wood Oven Roasted Tomato, Saffron Risotto, Fried Artichoke

Japanese Wagyu Kobe A5 New York Steak - 6 oz. [\$45 supplemental]

Brioche Rolls, Garlic Spinach, Verjus Pearl Onions

Dessert

Bourbon-Caramel Apple en Papillote

Phyllo, Passion Fruit Anglaise

Salted Caramel Cheesecake Mousse

Peanut Brittle

Chocolate Opera Cake

Kahlua Buttercream, Toasted Pecan Ice Cream

Artisanal Cheeses [\$12 supplement]

House Made Rosemary Flatbread, Marcona Almonds, Spiced Apple Chutney