



# NEW YEAR'S EVE MENU 2018

December 31<sup>st</sup>, 2018 | Monday | 5:30pm - 9:30pm

## Amuse

### KOBE BEEF TARTARE

*beef tenderloin, quail egg, black truffle, smoked paprika aioli*

*Wine pairing*

TERRAZAS DE LOS ANDES RESERVA MALBEC, ARGENTINA 2015

## Choice of First Course

### MEDITERRANEAN SUNCHOKE/PEA SOUP

*hokkaido scallop, pickled enoki mushroom, lavender oil*

*Or*

### TAMARIND BEETS SALAD

*slow cook beets in tamarind broth, mizuna, frisée, humboldt fog goat cheese,*

*miso reduction*

*Wine pairing*

SCARBOLO SAUVIGNON BLANC, ITALY 2016

## Choice of Second Course

### HAMACHI - TUNA SUSHI

*saffron sushi rice, salmon, hamachi, tuna, tempura shrimp, yuzu aioli*

*Wine pairing*

TERRA D'ORO PINOT GRIGIO, CALIFORNIA 2016

*Or*

### PAN SEARED SQUAB

*smoked butternut squash purée, shiitake mushroom dumpling, sweet and sour emulsion*

*Wine Pairing*

MATANZAS CREEK CHARDONNAY, CALIFORNIA 2015

## Intermezzo

### LEMON SORBET

*micro mint*

*Wine pairing*

RUFFINO PROSECCO BRUT, ITALY

## Choice of Main Course

### BUTTER STEAMED MAIN LOBSTER

*kabocha pumpkin medallion, fennel beluga lentil, shishito peppers, blood orange beurre*

*Wine Pairing*

TRIMBACH PINOT BLANC, FRANCE 2015

*Or*

### NIMAN RANCH RIB-EYE "PAVE"

*crispy mashed potatoes, tiny carrot confit, wild mushroom bordelaise, a1 béarnaise*

*Wine Pairing*

RAMEY CLARET CABERNET SAUVIGNON, CALIFORNIA 2015

## Choice of Dessert

### PINEAPPLE TATIN

*anzu bru ice cream, crème anglaise sauce, hazelnut crisp*

*Wine Pairing*

DOMAINE TRIENNES ROSE, FRANCE 2016

*Or*

### SEA SALT CARAMEL CHOCOLATE MOUSSE BAR

*sweet yuzu parfait, mix berries compote, vanilla sponge*

*Wine Pairing*

AU BON CLIMAT PINOT NOIR, CALIFORNIA 2015

\$115 | Adult    \$160 | Wine Pairing

Reservations Required

415.394.1100