



New Years Eve Dinner

December 31, 2011

\$75 per person

Amuse Bouche

Rillete & Torchon Of Sonoma Foie Gras
Caviar, Crème Fraîche & Strawberry Parfait

First Course

Choice of one

Tian Of Dungeness Crab & Pacific Lobster
Coconut Curry Bisque & Baby Mache

Butternut Squash "Carnaroli" Risotto
Winter Root Vegetable Mélange, Crispy Leeks & Pecorino Foam

**Napolean Of Sonoma Goat Cheese,
Caramelized Onions & Roasted Heirloom Tomatoes**
Micro Basil & Balsamic Drizzles

Entrée

Choice of one

Butter Poached Whole Maine Lobster
Petite Roasted Beets & Blue Lake Beans

Brick Oven Roasted "Chatuebriand"
Caramelized Mushrooms & Sherry Glace,
Fork Mashed Fingerling Potatoes & Jumbo Asparagus

**Duo Of Jameson Farms Duck
Roulade Of Breast With Sundried Cranberries & Pt Reyes Blue,
Confit With Foie Gras & Chantrelles**
Quinoa Pilaf

Raclette & Potato Tortoloni
Braised Broccoli Rabe & Oven Roasted Tomato Pesto

Dessert

Choice of one

Guittard Chocolate & Passion Fruit "BOMB"
Vanilla Mango Chutney

Crème Brûlée Extravaganza
Pumpkin, Guava, Madagascar Vanilla, Espresso & Grand Mariner



*Corkage fee is 20.00 per 750ml.
18% Gratuity will be added for groups of 6 or more.
We support organic farming, responsible animal husbandry,
and sustainable fishing practices*