

New Year's Eve

DINNER MENU

Appetizers

LOADED BAKED POTATO SOUP

A Bacon Bits, Cheddar Jack Cheese, Chives

CUP \$14 | BOWL \$16

ARTISAN CHEESE PLATE \$28

Seasonal Cheeses, Fennel Salami, Fresh Fruit, Fruit Compote,

Honey, Toasted Baguette

SHRIMP COCKTAIL \$24

Citrus Poached Shrimp, Avocado Relish, Classic Cocktail Sauce, Lemon Wedge

CRAB & MEYER LEMON RAVIOLI \$22

Fresh Winter Truffle, Vanilla Oil, Roasted Garlic Cream Sauce

AHI TUNA TARTAR \$18

Ahi Tuna, Cucumber, Avocado, Edamame, Sweet Chili Sauce, Daikon Sprouts, Spicy Aioli, Sesame Seeds, Wonton Chips

ONION & RICOTTA DIP \$16

Caramelized Onions, Whipped Ricotta, Creme Fraiche, Everything Bagel Spice, House Made Potato Chips

Salads

TRADITIONAL CAESAR SALAD \$19

Green & Red Romaine, 26 Month Aged Parmesan Cheese, Focaccia Croutons, Classic Caesar Dressing

MIXED GREENS SALAD \$18

Organic Mixed Greens, Heirloom Cherry Tomatoes, Cucumber, Carrot, Dried Cranberries, Sunflower Seeds, Goat Cheese, Aged Balsamic Vinaigrette

Entrees

FILET \$62

Grilled Filet, Heirloom Carrots, Pearl Onions, Red Potatoes, New Zealand Spinach, Bordelaise Sauce

PRIME NEW YORK \$62

Grilled Prime New York, Parmesan Fingerling Potatoes, Asparagus, Chimichurri

BLACKENED PORK CHOP \$54

Grilled Blackened Pork Chop, Bacon, Butternut Squash, Sweet Potato, Granny Smith Apple, Maple Bourbon

AIRLINER CHICKEN BREAST \$48

Pan Roasted Chicken Breast, Garlic Mashed Potatoes, French Green Beans, Chicken Jus

ALASKAN HALIBUT \$52

Seared Alaskan Halibut, Napa Cabbage, Carrot, Shiitake Mushrooms Forbidden Rice, Ginger Lemongrass Coconut Sauce

ATLANTIC SALMON \$48

Grilled Atlantic Salmon, Roasted Winter Vegetables, Herb Polenta, Rosemary Lemon Jus

Desserts

STRAWBERRY ALMOND CREME BRULEE

4 Fresh Strawberry, Vanilla Bean, Mint Sprig,
Chambord Almond Biscotti
\$16

CINNAMON APPLE COBBLER

Granny Smith Apple, Caramel Sauce,
Vanilla Bean Ice Cream
\$16

FLOURLESS DARK CHOCOLATE CAKE

Fresh Fruit, Mixed Berry Coulis, Mint
Sprig, Vanilla Bean Ice Cream
\$16

KEY LIME TART

Key Lime, Gramham Cracker Crust,
Raspberry, Swiss Meringue
\$16

Featured Wines & Sparkling

ROMBAUER CARNEROS | NAPA | 19 / 78

FERRARI-CARANO RESERVE | NAPA VALLEY CARNEROS | 80

CROSSINGS | MARLBOROUGH | SAUVIGNON BLANC | 45

KIM CRAWFORD | MARLBOROUGH | 50

TAIT | THE BALL BUSTER | BAROSSA VALLEY | SYRAH | 16 / 60

LA CREMA | WILLAMETTE VALLEY | PINOT NOIR | 14 / 60

QUILT | NAPA VALLEY | 25 / 99

FREI BROTHERS RESERVE | ALEXANDER VALLEY, SONOMA | 17 / 62

CAYMUS | FAIRFIELD, NAPA VALLEY | 1 LITER | 190

CHATEAU LASSEGUE | BORDEAUX | SAINT-EMILION, FR | 98

SILVER OAK | ALEXANDER VALLEY, CA | 2018 | 30 / 135

JUSTIN | PASO RABLES, CA | 2021 | 19 / 70

Handcrafted Cocktails

\$17

PASSION PETAL MARTINI

Tito's Vodka, Passion Fruit, Simple
Syrup, Fresh Lemon Juice, Orange

SUMMER BUZZ

Bacardi Rum, Blueberries,
Lemon Juice, Simple Syrup,
Club Soda, Blueberries

TEE-THYME

Barr Hill Gin, Blood Orange,
Club Soda, Thyme, Orange, Club Soda,
Dried Blood Orange Slice

MANGO TANGO RITA

Don Fulano Blanco Tequila,
Mango, Fresh Lime Juice,
Simple Syrup, Cointreau,
Dried Lime Slice

BLOSSOM OLD FASHIONED

Michter's Whiskey, ST. Germain,
Bitters, Orange Peel,
Maraschino Cherry

ORANGE FIZZ

Meili Vodka, La Marca Prosecco,
St. Germain, Bitters, Orange Juice,
Fresh Orange Slice

Champagne Cocktails

\$17

APERITIVO SPRITZ

Aperol, Sparkling Water, Champagne

KIR ROYALE

Champagne, Chambord, Lemon Twist

After Dinner Drinks

\$17

ESPRESSO "O" TINI

Absolut Vanilla Vodka, Tia Maria, Espresso, Espresso Beans

IRISH COFFEE

Irish Whiskey, Coffee, Dark Brown Molasses, Heavy Whipped Cream