New Year's Eve

DINNER MENU

Appetizers

Lemon Chicken & Wild Rice Soup
Table Water Crackers, Fresh Herbs
Cup $14 | Bowl $16

Artisan Cheese Plate $28
Seasonal Cheeses, Fennel Salami, Fresh Fruit, Fruit Compote, Honey, Toasted Baguette

Ahi Tuna Tartar $18
Ahi Tuna, Cucumber, Avocado, Edamame, Sweet Chili Sauce, Daikon Sprouts, Spicy Aioli, Sesame Seeds, Wonton Chips

Calamari $18
Crispy Wontons, Cilantro, Thai Coconut Hoisin Suace

Short Rib Ravioli $22
Red Wine Beef Broth, Truffle Creme Fraiche, Chives

Salads

Traditional Caesar Salad $18
Romaine, Parmesan Cheese, Focaccia Croutons, Classic Caesar Dressing

Mixed Greens Salad $18
Spring Mix Lettuce, Vine Ripe Cherry Tomatoes, English Cucumbers, Rosated Yellow Beets, Candied Walnuts, Dried Cranberries, Champagne Vinaigrette

Arugula Salad $18
Wild Arugula, Fresh Pear, Dried Cranberries, Candied Pecans, Blue Cheese Crumbles, Sparkling Rose Vinaigrette

Entrees

Filet $62
Grilled Filet, Cheese & Potato Gratin, Heirloom Carrots, Petite Pea Tendrils, Red Wine Demi-Glace

Short Rib $60
Saffron Risotto, Forest Mushrooms, New Zealand Spinach, Gremolata, Short Rib Jus

Pork Chop $50
Grilled Pork Chop, Brussel Sprouts, Roasted Sweet Potato, Pomegranate Seeds, Dijon Pork Demi-Glace

Airliner Chicken Breast $48
Pan Roasted Airliner Chicken, Herb Polenta, Roasted Winter Vegetables, Sage & Rosemary Chicken Jus

Alaskan Halibut $56
Pan Seared Halibut, Marble Potatoes, Asparagus, Blisted Tomatoes, Warm Bacon Vinaigrette

Atlantic Salmon $48
Grilled Salmon, Cauliflower, Red Bliss Potatoes, Swiss Chard, Preserved Lemon Burre Blanc

Desserts

White Chocolate Creme Brulee
Vanilla Bean, Blood Orange Segments, Brown Sugar Cinnamon Biscotti
$16

Flourless Dark Chocolate Cake
Toasted Hazelnut, Vanilla Creme Anglaise, Belgian Dark Chocolate Gelato
$16

Toffee Butter Cake
Warm Butter Cake, Meyer Lemon Creme Anglaise, Italian Expresso Gelato
$16

Cinnamon Apple Cobbler
Granny Smith Apple, Bourbon Caramel Sauce, Vanilla Bean Ice Cream
$16

Featured Wines & Sparkling

Rombauer Carneros | Napa | 20 / 78
Ferrari-Carano Reserve | Napa Valley Carneros | 85
Crossings | Marlborough | Sauvignon Blanc | 13/48
Kim Crawford | Marlborough | 55
Tait | The Ball Buster | Barossa Valley | Shiraz | 63
La Crema | Willamette Valley | Pinot Noir | 65
Quilt | Napa Valley | 25 / 99
Frei Brothers Reserve | Alexander Valley, Sonoma | 17 / 64
Caymus | Napa Valley,CA | 2022 | 180
Chateau Lassegue | Bordeaux | Saint-Emilion, FR | 98
Silver Oak | Alexander Valley, CA | 2018 | 145
Justin | Paso Rables, CA | 2021 | 20 / 75

Handcrafted Cocktails

$18

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

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

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

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

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

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

Champagne Cocktails

$18

Aperitivo Spritz
Aperol, Sparkling Water, Champagne

Kir Royale
Champagne, Chambord, Lemon Twist

After Dinner Drinks

$18

Espress "o" Tini
Absolut Vanilla Vodka, Tia Maria, Espresso, Espresso Beans

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