



New Year's Eve 2017 Dinner Menu

First Course

Choice Of

Wild Mushroom Bisque

Caramelized Leeks, Chive Cream Foam

Maldon Roasted Golden Beets

Wild Hibiscus Flowers, Frisée Leaves
Hibiscus Vinaigrette, Crème Fraîche, Chive Oil

Second Course

Choice Of

Australian Lamb Chops

Gordo Beans, Pickled Peppardew, Mint Chimichurri, Cotija Cheese

Jumbo Gulf Shrimp

Quinoa Corn Polenta, Manchego Cheese, Verde Sauce

Heirloom Tomato Terrine

Layered Vine Ripened Tomatoes, Buffalo Mozzarella
Micro-Basil, Edged Balsamic Gastrique, Toasted Baguette

Entrées

Choice of:

Charbroiled Filet Mignon

Guajillo Béarnaise, Asparagus Spears,
Truffled Potato Gnocchi, Whisky Peppercorn Sauce

Pan-Roasted Chilean Seabass

Winter Citrus Beurre Blanc, Celeriac Purée,
Shaved Fennel, Arugula, Lobster, Lemon Oil

Butter Poached Maine Lobster Tail

Stuffed with Jumbo Lump Crab and Rock Shrimp,
Roasted Broccolini, Lime Cilantro Sauce

Saffron Risotto

Sautéed Garlic Spinach, Crispy Mushrooms
Butternut Squash, Roasted Corn, Shaved Parmigiano Reggiano

Dessert

Triple Chocolate Cake

Layers of liquor Scented Chocolate Cake,
Chocolate Valrhona Ganache, Wild Berries, Vanilla Crème

French Truffles