



# NEW YEAR'S 2019 EVE MENU

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## AMUSE-BOUCHE



### **Whitefish Arancini**

tonnato, sundried tomato, micro cilantro

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## APPETIZER

*(Choice of one)*

### **Blackened Hamachi**

soy mustard, lemon butter, apple, green papaya, microgreens

### **Pork Belly & Mussels**

leeks, pesto, seafood broth, grilled naan

### **Coconut Curry Lobster Bisque**

tobiko, thai basil, lobster

### **Pink Grapefruit and Sumac Salad**

red romaine, red onion, endive, mache, frisee,  
red onion





## ENTRÉE

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*(Choice of one)*

### **Sizzling Filet Mignon Oscar**

fresh king crab, grilled asparagus, scalloped potato confit, béarnaise

### **1/2 Stuffed Lobster with Crab**

sundried tomato, lemon, tarragon, roasted garlic mash, roasted za'tar spiced baby carrots

### **Roasted Eggplant**

hummus, pumpkin seeds, carrot glaze, black garlic yogurt, red chilies, basil, dill

### **Goat Cheese and Chive Crusted Halibut**

roasted asparagus, roasted tomato, Sundried tomato, farro, saffron lemon butter

### **Pan Fried Black Bass**

Jalapeno & pineapple fried rice, mung bean, scallion, kabayaki sauce

