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# NEW YEAR'S EVE MENU



## AMUSE-BOUCHE

**Grilled Pear & Prosciutto Crostini**  
sourdough, robiola, white balsamic, chervil



## APPETIZER

(Choice of one)

**Port Braised Pork Belly**  
radish, apples, frisse, creamy polenta sunflower seeds,  
citrus dressing

**Parmesan Soup**

| Roasted Hen of the Woods & Whipped Ricotta Ravioli |  
Basil & Chorizo Oil | Green Pea Shoots

**Bittersweet Salad**

pomegranate seeds, goat cheese, blood orange,  
radicchio, endive, champagne glaze, winter microgreens

**Veal Tortellini**

braising reduction, caramelized onions, sharp parmesan  
& porcini cream

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## ENTREE





**(Choice of one)**

**Wagyu Short ribs**

roasted garlic whipped potato, sumac baby carrots,  
yellow wax beans, leek confit

**Risotto with Lobster & Caviar**

Butter Poached Lobster, vanilla lobster sauce, garden  
herbs

**Portobello with Melting Taleggio**

patty pan, polenta, heirloom tomato, basil

**Fennel Crab Crusted Red Snapper**

artichoke, artichoke cream, roasted mushrooms, potato  
confit

**Lamb & Gnocchi**

lamb ragu, reduction, whipped ricotta

