



# New Year's Eve Menu



## Gold List Wines

**Veuve Clicquot**, Yellow Label Champagne, France, NV Glass 28    **Beau Joie**, Brut Champagne, Épernay France, NV Glass 16

**Groth**, Cabernet Sauvignon, Napa Valley '21 Glass 25    **Walt**, Pinot Noir, Santa Rita Hills '19 Glass 22

**Grigch Hills**, Chardonnay, Napa Valley '21 Glass 24

## Starters

### California Caesar

Organic Romaine Lettuce, Shaved Grana, Garlic Crostini, Meyer Lemon Caesar Dressing vg

### Beet & Blue Salad

Oven Roasted Rainbow Beets, Blueberries, Pistachios, Gorgonzola Dolce, Champagne Vinaigrette, Agrodolce Rosè, Mâche vg gf

### Black Truffle Mushroom Veloute

Black Truffle Mushroom Veloute, Truffle Shavings, Ciabatta Toast

## Small Plates

### Calamari

Flash-Fried Calamari, Sautéed Garlic, Shallots, White Wine-Lemon Reduction *Classic or Spicy*

### Portobello Steak Fries

Panko-Crusted Portobello Mushroom Fries, Tartar Dip vg

### Lamb Lollipops

New Zealand Lamb Chops, Cumin & Coriander Yogurt, Sweet Onion Jam, Wild Arugula Salad gf

### Beef Carpaccio

Thinly-Sliced C.A.B Beef Tenderloin, Shaved Grana, Baby Wild Arugula, Capers, Lemon EVOO, Ciabatta Crisps

### Mediterranean Platter

Fire-Roasted Pepper Feta Dip, Basil Hummus, Tzatziki, Mixed Olives, Dolmades, Grilled Pinsa & Pita Bread

### Ahi Tuna Stack

Meyer Lemon Avocado, Ahi Tuna, Sesame Soy Sauce, Plantain Chips, Mâche

### Prosciutto Toast

Prosciutto Toscano, Stracchino Cheese, Baby Seasonal Tomatoes, Petite Basil, Toasted Ciabatta, EVOO, Fig Balsamic

### Bread & Herb Oil

Chef's Selection of Artisan Breads, Herb-Infused Olive Oil, Parmesan

## Mains

### Scottish Salmon

Pan-Roasted Scottish Salmon, Sage E.V.O.O, Winter Herb Polenta, Haricots Verts, Basil-Tomato Marmalade, Guajillo Gastrique

### Pacific Scallops

Pan-Seared Pacific Scallops, Cabernet Risotto, Santa Barbara Crimson Gold Apple Slaw, Corn Shoots, Orange Reduction

### Chilean Sea Bass

Miso-Marinated Chilean Sea Bass, Sticky Rice, Caramelized Baby Bock Choy, Ginger Emulsion, Fresno Pepper-Pineapple Chutney

### Pacific Lobster

Butter Poached-Grilled Pacific Lobster, Champagne Risotto, Asparagus, Red Beet Beurre Blanc, Charred Lemon

### Andrei's Cheeseburger

Gourmet Blend Beef Patty, Creamy Havarti Cheese, Red Onion Preserves, Seasonal Tomato, Butter Lettuce, Dill Pickles, Bacon Aioli, Brioche Bun  
*Burgers Served with Kennebec Fries*

### Roasted Chicken

Roasted Jidori Chicken, Charred Red Cabbage, Multicolor Fingerling Potatoes, Asparagus, Rosemary-Lemon Jus gf

### Filet Mignon

8oz Grilled Center-Cut Tenderloin, Carla Rosa Mornay Potatoes, Sautéed Garlic Spinach, Cabernet Beef Jus, Black Truffle Shavings gf

### Short Ribs

Slow-Braised Short Ribs, Yukon Gold Potato Mash, Flash-Fried Brussels Sprouts, Pasilla Beef Jus

### Ribeye Steak

16oz. Bone-In Ribeye Steak, Rosemary Roasted Potatoes, Charred Broccolini, Cabernet Beef Reduction, Peppercorn Chimichurri

### Pappardelle & "Meatballs"

Pappardelle Pasta, House-Made Vegan Meatballs, Fresh Pomodoro Sauce, Basil vn

## Sides

Flash-Fried Brussels Sprouts, Guajillo Maple Glaze vg

Sticky Rice vg

Black Truffle Mac n' Cheese vg

Carla Rosa Mornay Potatoes vg

Garlic Haricots Verts vn

gf - gluten free    vg - vegetarian    vn - vegan

*A 22% service charge will be added on NYE for all parties.*