

New Years Eve 2022 Dinner Menu

Prefixed Menu

\$95 + tax

(Please choose one of the following)

Grilled, Garlic and herb marinated whole artichoke with lemon basil aioli

Jumbo Seared scallops with tomato, caper bacon jam and CaliPaso Chardonnay
Brown Butter beurre blanc and meyer lemon zest

Fresh Market Oysters on the half shell with a shallot Mignonette and charred citrus

Beef Carpaccio, black garlic, fresh herbs, pomegranate seeds, smoked salt, and
truffle oil with grilled Toast points

Salad or Soup:

(Please choose one each)

Panzanella Salad with baby kale, fresh blueberries, grilled sweet potatoes,
gooseberries, pickled red onion, shaved Pecorino and Marcona almonds with
maple apple cider Vinaigrette

Roasted Beet and Cara Cara orange, Pickled carrot ribbon and red Onion, crushed
Pistachio, shaved Parmesan Reggiano with a citrus Vinaigrette and wild Arugula

French Onion soup topped with melted gruyere and fine herbs

Entrée:

(Please choose one)

Seasonal Seafood Cioppino with green lips mussels, diver scallops, clams, calamari, and local cod in a rich spicy citrus tomato broth paired with lemon basil toast points

10 oz salt and herb crusted Prime Rib with Horseradish and chive mashed potatoes and tarragon and honey glazed carrots

Spinach, sundried Tomato, and fresh Mozzarella Stuffed BeeWench Farm Chicken Breast, topped with house made pesto and Parmesan Reggiano paired with black wild rice and grilled Broccolini

Farmers Market three cheese Bechamel Lasagna with sweet potato, squash, zucchini, caramelized onion, arugula, heirloom cherry Tomatoes and herbs layered beautifully and baked to perfection

Dessert:

(Please choose one)

Vanilla Citrus Crème Brulée

Lemon Curd and berry Tartlet

Chocolate Mousse with Raspberry Coulis