



Happy New Year!



Special 5 Course Dinner Menu to celebrate the New Year!

1ST COURSE

Seasonal soup

2ND COURSE (Choice of)

Arugula salad with persimmon, mandarins, fennel, lemon vinaigrette & parmesan cheese
 Butter lettuce salad with bartlett pears, candied walnuts, watercress & Point Reyes blue cheese
 Organic Loch Duart salmon carpaccio with lemon, crème fraiche, cucumber, egg, capers & *crostini
 Yellowfin tuna with spicy sriracha, toasted sesame, seaweed, avocado, nori & *low sodium soy
 Tomales bay Pt Reyes oysters on the half shell with spicy orange mignonette

3RD COURSE (Choice of)

Baked Laura chanel goat cheese with basil pesto, tomato concassée & pinenuts
 Steamed Prince Edward Island mussels with garlic, tomato confit, jalapenos, white wine, shallots
 & *grilled bread
 Simply sautéed Sea of Cortez wild prawns with parsley, garlic, lemon & lobster butter sauce
 Butterfish baked in parchment paper with mushrooms, mirepoix, white wine & truffle sauce
 Grade A Foie Gras with seasonal fruit pairing & custard brioche*

4TH COURSE (Choice of)

Truffle risotto with baby shiitake, hon shimiji mushroom & reggiano
 Spaghetti* with himalayan truffles, tomatoes, basil & parmesan cheese
 Seared Scallops with mashed potatoes, brussel sprouts, bacon, garlic & truffle sauce
 Seasonal fish with golden beets, fennel, watermelon radish & watercress sauce
 Braised Short ribs with mashed potatoes, broccolini & baby carrots
 Maple leaf farm duck breast with frisèe, currents, bacon, arugula, laura chanel goat cheese &
 huckleberry sauce
 Grilled golden gate natural angus Flat iron steak with roasted potato, zucchini, tarragon butter &
 red wine sauce
 Quinoa with kale, seasonal vegetables, red wine onion/mango jam & smoked cheddar polenta
 Pan roasted rocky Jr. Range chicken with fresh herbs, mashed potatoes & jus de poulet

DESSERT (Choice of)

Semifreddo all' amaretto*
 Vanilla bean crème brûlée
 Vanilla bean gelato with biscotti*
 Grapefruit granite
 Buche Au Lait De Chèvre- aged goat cheese with star-anise honey & walnuts

Menu subject to availability | Please note: no outside wines allowed today

* May contain gluten

These plates are designed to be shared & served from the lighter to the main.



5pm to 5:30pm - \$49
(5 course dinner)

Seating after 5:30pm - \$79

(5 course dinner with a glass of champagne)

** Unlimited champagne at midnight