

NEW YEARS EVE

FIRST COURSE

CHESTNUT AND WINTER SQUASH SOUP (veg, gf)
Crispy Sage, Crème Fraîche



SECOND COURSE

ROASTED BEET AND BLACKBERRY SALAD (veg, gf)
Red Oak, Endive, Citrus, Sonoma Goat Cheese, White Balsamic, Pistachio



MAINS

CHOICE OF ONE

WINTER SQUASH DUO (v, gf)
Spaghetti Squash and Grilled Butternut Squash, White Beans,
Charred Tomatoes, Pistou, Crispy Kale

LOCAL PETRALE SOLE AND OISHII SHRIMP (gf)
Lobster Velouté, Basil Potato Puree, Baby Vegetables, Leeks

HORSERADISH CRUSTED SALMON AND BURGUNDY BRAISED SHORT RIB (gf)
Grain Mustard Potatoes, Dill, Beurre Blanc, Baby Vegetables

PAN ROASTED FILET AND BLACK GARLIC SHRIMP (gf)
Potato Torte, Cognac Demi, Baby Vegetables, Crispy Onion



DESSERT

CHOCOLATE TRIFLE (veg)
Rum Syrup, Chantilly, Raspberries, Shaved Chocolate
or

APPLE STRUDEL (veg)
Crème Anglaise, Candied Walnuts, Chantilly

df - dairy free

gf - gluten free

v - vegan

veg - vegetarian

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