NEW YEAR'S EVE

MENU

First Course

Porcini Mushroom and Leek Bisque
with Fresh Goat Cheese and Bloomsdale Spinach Pesto

PAIRED WITH
Diamond Prosecco

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Second Course

Dungeness Crab Ravioli
with Orange, Calabrian Chili, and Dill Brown Butter
OR
Frisee Salad
with Pickled Fennel, Pomegranate Seeds, Poached Egg, Crouton, and Shaved Parmigiano Reggiano

PAIRED WITH
Reserve Chardonnay
or Reserve Viognier

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Third Course

Scallop and Prawn Tagliatelle Pasta
with Bottarga Breadcrumbs and Trout Roe
OR
Braised Short Rib
with a Truffled Arancini, Baby Carrot, and Cipollini Onion

PAIRED WITH
Reserve Pinot Noir
or Francis Coppola I Mille Vermentino

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Dessert

Classic Tiramisu
with Mascarpone and Illy Coffee
OR
Citrus Olive Oil Cake
Lemon Curd, Whipped Cream, and Shaved White Chocolate

PAIRED WITH
Reserve Dessert Wine Late Harvest Semillon
or Petite Sirah

$89 *per person*
$40 *optional wine pairing per person*
All wine pairings are served in 3 oz pours.

Please inform your server of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Excludes state sales tax, gratuity and 2% service charge. Automatic 20% gratuity for parties of 6 guests or more.