



2015-2016 New Year's Eve Grand Seating Menu

FIRST

OYSTERS, CAVIAR, TAPIOCA

SECOND

BLACK TRUFFLE & FONTINA CHEESE RAVIOLI, BLACK TRUFFLE SAUCE

THIRD

SQUID & SEA SCALLOP SALAD, MEYER LEMON VINAIGRETTE

INTERMEZZO

CHAMPAGNE-GRAPEFRUIT SORBET, STARFLOWERS

FOURTH

SURF & TURF

GRILLED FILET MIGNON & BUTTER POACHED MAINE LOBSTER TAIL
BONE MARROW POMMES ANNA, ASPARAGUS, MADEIRA SAUCE, BÉARNAISE

FIFTH

WHITE CHOCOLATE RASPBERRY MOUSSE CAKE
WHITE CHOCOLATE CRÉMEUX, GINGER SNAP, RASPBERRY COULIS, 24 K GOLD LEAF

EGG NOG MIGNARDISE

GRAND SEATING MENU \$199
TAX AND GRATUITY NOT INCLUDED