



New Year's

PRIX FIXE MENU

3 COURSES WITH CHAMPAGNE
AND PARTY FAVORS

5 PM — 8 PM • \$85++ PER PERSON

8 PM — 9:30 PM • \$100++ PER PERSON

Friday, December 31st

ITEMS CAN BE ADDED TO ANY
PRIX FIXE SELECTION

RAW & CHILLED

LITTLE FISH TOWER	56
DOZEN OYSTERS	46
½ DOZEN OYSTERS	24
SHRIMP COCKTAIL (5pcs)	23

BOTTLE OF CHAMPAGNE

GRANDIAL BRUT	38
PATZ & HALL BRUT	95
TAITTINGER BRUT	105

WHISKEY

FLIGHT (4, 1oz pours)	20
Jameson Irish Whiskey, Jameson Black Barrel, Jameson IPA Caskmates, Jameson Stout Caskmates	

SHOTS FOR A PROSPEROUS 2022!

JAMESON [®] WHISKEY (any selection)	8
AVION [®] 44 RESERVA TEQUILA	14

SELECT ONE ITEM FROM EACH COURSE

First Course

ROASTED KABOCHA SOUP

Kabocha squash, rosemary, olive oil, almond crumbs

ROASTED BABY BEET SALAD & MONTCHEVRE CHEESE

Roasted mixed beets, goat cheese, shallot and pink peppercorn vinaigrette, candied pecans

Second Course

BRAISED BEEF AND GNOCCHI

Boneless short rib, Parmesan potato gnocchi, green hatch chili, tarragon creme fraiche

**can be made vegetarian*

GRILLED HALF RACK OF LAMB

Farro-apricot salad, shiso salsa verde

WOOD GRILLED SEA BREAM

Yuzu kosho honey glazed, orange poached rainbow baby carrots

MORRO BAY MISO BUTTERFISH

Vegetable medley, shellfish tomato nage

PAN ROASTED AIRLINE CHICKEN BREAST

Organic chicken breast, seasoned Brussel sprouts, orange chicken au jus

Third Course

YUZU TARTELETTE

House yuzu custard, torched merengue

KAFIR LIME CAKE

Kafir lime sponge cake, chocolate ganache, coconut dust

TI-ROE-MISU (GF)

Chocolate almond financier, Tahitian vanilla mascarpone cream, Arabica coffee pearls

We kindly ask that you honor our 90 minute reservation period for all reservations prior to 8pm.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.