

NEW YEAR'S EVE

FOUR COURSE DINNER: 2 starters, 1 entree, 1 dessert / 125 main dining room / 95 street side
WINE PAIRINGS: available for / 38

course one

"Fish Tacos", yellowfin tuna, California avocado, corn nuts

Beef Tartare, fermented pear, gochujang, scallion, crispy beef tendon, pickled daikon

Roasted Baby Beets, Chino Farms strawberries, fennel, feta, sorrel, Ras el Hanout-charred strawberry vinaigrette *(Vegetarian/Ask Vegan)*

Salanova Lettuces, sunflower seed brittle, roasted sunchoke, celery, preserved grape, Point Reyes blue cheese, fines herbes, banyuls vinaigrette *(Vegetarian/Ask Vegan)*

course two

Chino Farms Sweet Potato, apple, pumpkin seed vinaigrette, quinoa, golden raisin, Vadouvan, goat cheese, watercress *(Vegetarian/ask Vegan)*

Carrot Campanelle Pasta, soft egg, pickled ramps, peas, parmesan, potato crumble *(Vegetarian)*

Crispy Pork Belly, BBQ baked shelling beans, quince mustard, pistachio, crispy brassicas

Lobster Bisque, salt baked Chino Farms celery root, stone crab arancini, oyster cracker

course three

Local Yellowtail, braised fennel, leek & artichoke panisse, chanterelle mushrooms, mussels, saffron-mussel foam

Maine Lobster, bok choy, lobster mushrooms, Chinese long beans, black bean vinaigrette, lobster fried rice

Roasted Cauliflower, heirloom grains, green curry, marcona almond, pickled raisin, Chino Farms collard greens *(Vegetarian/Vegan)*

Jidori Chicken, maitake mushrooms, smoked potato, nasturtium harissa, boudin blanc

Red Wine Braised Beef Cheeks, turnip kraut, broccoli, pastrami vinaigrette, puffed beef tendon

Beef Tenderloin, roasted carrot, potatoes, creamed kale, sour cream and onion, bone marrow vinaigrette

course four

Parsnip Cinnamon Cake, hazelnut chocolate spread, crispy parsnip chips, poached pear, pear sorbet

Peanut Butter Sundae, chocolate milk foam, peanut butter cookie, peanut ribbon ice cream, fudge, toasted white chocolate

Sorbets, fresh fruit accompaniments

Spiced Apple and Caramel Mousse, sorrel-green apple sorbet, apple butter, brown butter crumble

Tangerine & Quince Vacherin, creamed cheese mousse, tangerine sherbet, burnt mandarin meringue

Warm Chocolate Tart, peppermint white chocolate chip ice cream, cocoa nib streusel

*A **3% surcharge** will be added to each bill to help cover increasing costs and in support of increased wages for all of our dedicated team members.

Sample menu

Menu items subject to change and availability.

