

*The Holidays 2018*

\$79 per person

(Tax & Gratuity Not Included)

*1<sup>st</sup> Course*

*Choice of*

**LOBSTER RAVIOLI**

Vodka Cream Sauce, Asparagus, Manchego, Micro Arugula

**CALIFORNIA ONION SOUP**

Sourdough Crouton, Pepper Jack

**CARAMELIZED PEAR SALAD**

Bleu Cheese, Walnuts, Pomegranate Syrup

**CLASSIC SHRIMP COCKTAIL**

Bloody Mary Cocktail Sauce, Fresh Lemon

*Main Course*

*Choice of*

**VEAL LOIN CHOP WITH MUSHROOM MELANGE**

Green Peppercorn Demi, Shaved Brussel Sprouts,

Bleu Cheese Mashed Potatoes

**BISTEC AU POIVRE WITH SHIITAKE DEMI**

Prime New York Peppered Steak with Shallots,

Green Beans Almondine, Roasted Red Potatoes

**LOUP DE MER**

Baby Bok Choy, Shaved Fennel, Tarragon,

Fresh Lemon, Pomegranate, Mandarin Beurre Blanc

**MARINATED DUCK BREAST & SMOKED WILD MUSHROOM RISOTTO**

Forest Mushrooms, Butternut Squash, Risotto,

Brussel Sprouts, Pomegranate Syrup

*Dessert*

*Choice of*

**GRAND MARNIER**

**CARAMEL CHEESECAKE**

Fresh Strawberries

**COCONUT PANACOTTA**

Caramelized Pineapple, Mango Sorbet

Toasted Macadamia Nuts

**DECADENT CHOCOLATE CAKE**

Coffee Cream, Hazelnut Crunch,

Vanilla Bean Ice Cream

*Wine Pairing*

*Choice of*

**RED BLEND, PARADUXX, Napa**

**CHARDONNAY, TREFETHEN, Napa**

**PINOT NOIR, RAPTOR RIDGE, Oregon**

**CABERNET SAUVIGNON, SEXTANT, Paso Robles**

Executive Chef Brian Altman

No Substitutions or Split Plates / No Other Offers in Conjunction with this Menu