



New Year's Eve 2018

\$99 per person

(Tax & Gratuity Not Included)

1st Course

Choice of One

BRAISED SHORT RIB RAVIOLI

Mushroom Puree, Tomato Jam, Gruyere

CLASSIC SHRIMP COCKTAIL

Bloody Mary Cocktail Sauce, Fresh Lemon

CORK TREE CAESAR SALAD

House Made Caesar Dressing, Herbed Manchego Frico,
Grilled Avocado, Cotija Cheese

CARAMELIZED PEAR SALAD

Bleu Cheese, Walnuts, Pomegranate Syrup

MAINE LOBSTER BISQUE

Anise Liqueur Crème Fraîche, Lemon Oil

Main Course

Choice of One

FILET MIGNON & ALASKAN CRAB LEGS

Cranberry Butter, Creamed Spinach, Fingerling Potatoes

VEAL LOIN CHOP WITH PORCINI

Green Peppercorn Demi, Roasted Red Potato,
Butter Poached Green Beans with Toasted Almonds

LOUP DE MER

Baby Bok Choy, Shaved Fennel, Tarragon,
Fresh Lemon, Pomegranate, Mandarin Beurre Blanc

SEARED JUMBO SCALLOPS

Sweet Corn Citrus Risotto, Asparagus,
Micro Green Salad, Blood Orange Emulsion

MARINATED DUCK BREAST & SMOKED WILD MUSHROOM RISOTTO

Forest Mushrooms, Butternut Squash, Risotto,
Brussel Sprouts, Pomegranate Syrup

Dessert

Choice of One

GRAND MARNIER CARAMEL CHEESECAKE

Fresh Strawberries

DECADENT CHOCOLATE CAKE

Coffee Cream, Hazelnut Crunch, Vanilla Bean Ice Cream

COCONUT PANACOTTA

Caramelized Pineapple and Toasted Macadamia Nuts, Mango Sorbet

Executive Chef Brian Altman

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