



**FOUR
COURSE MENU
\$135**

NEW YEAR'S EVE

**WINE PAIRING
\$50**

TUESDAY, DECEMBER 31, 2024

FIRST COURSE

Chilled Wild Jumbo Mexican Shrimp Cocktail *Traditional Cocktail Sauce*

½ Dozen Oyster Sampler *Habanero-Lime Relish and Fresh Horseradish*

Crisp Calamari *Harissa Aioli and Cilantro-Mint Sweet Chili Sauce*

Jumbo Lump Crab Cake *Celery Root Remoulade*

Wine Pairing: Taittinger 'La Francaise' Brut, Reims, Champagne, France NV

SECOND COURSE

Clam Chowder *Applewood Smoked Bacon*

Roasted Beet Salad *Tandoori Spiced Yogurt*

Mixed Organic Greens *Golden Balsamic Vinaigrette*

Caesar Salad *Romaine Hearts with White Anchovies*

Wine Pairing: Cave d'Esclans 'Whispering Angel' Rosé, Côtes de Provence, France 2023

ENTRÉE

Classic Surf & Turf Filet Mignon 8oz & Wild South African Lobster Tail

Wild North American Hard Shell Lobster 1½ LB *Coleslaw and Melted Butter*

Wild Ross Sea Chilean Sea Bass MSC CERTIFIED *Butternut Squash Gnocchi and Sage Brown Butter*

Farmed New Zealand King Salmon *Heirloom Carrots and Vadouvan Curry Butter*

Double R Ranch Filet Mignon 12oz *Chimichurri*

20-Day Dry Aged Prime New York 14oz *Chimichurri +\$10*

Wine Pairing:

Rombauer Chardonnay, Carneros, California 2023 or

Duckhorn Vineyards Cabernet Sauvignon, Napa Valley, California 2021

DESSERT

Rosen's New York Cheesecake *Strawberry Sauce*

Chocolate Espresso Ganache Cake *Pistachios and Luxardo Cherry Sorbet*

Caramel Bread Pudding *Alaea Red Sea Salt*

Wine Pairing: Saracco Moscato d'Asti, Piedmont, Italy 2023

Tax, Gratuity and Beverages Not Included

:: APERITIFS ::

Best before your meal, enjoyed over ice with fresh citrus

RAMAZZOTTI APERITIVO ROSA	13.50
LILLET BLANC	14.00
APEROL	14.50
NONINO L'APERITIVO	14.50

:: COCKTAILS ::

PERSHING SQUARE 16.50

New Amsterdam vodka, kiwi, elderflower, lemon & tarragon...served on the rocks

MARITIME MULE 17.50

Tito's vodka, lime, mint, sea salt & Regatta ginger beer...in a copper mug

ROSEWOOD 18.00

Botanist gin, limoncello, lime, rosemary & grapefruit essence...charged with Regatta tonic

THE AWAKENING 17.50

Roku gin, elderflower, basil, lemon, grapefruit & Sichuan pepper...served up

CASTAWAY 17.00

Cruzan Light & Diplomatico 8yr rums, lime, pineapple & Chateau aloe...crushed ice

MARGARITA VERDE 16.50

100% blue agave silver tequila, agave, lime, cucumber, basil, jalapeño & chili salt...on ice

MESCALERO 18.00

Del Maguey 'Vida' mezcal, 100% blue agave silver tequila, lime, passion fruit, & pineapple...served up

A NIGHT IN OSAKA 18.00

Suntory 'Tokki' whisky, amaro Nonino, amontillado sherry, maple syrup & grapefruit bitters...served up

CAMPFIRE SLING 19.00

Michter's US1 straight rye whiskey, maple syrup, chocolate bitters, scorched orange...over block ice

BARREL'LY' AGED 16.50

Evan Williams straight bourbon, vanilla bean, lime & pineapple...shaken with vigor & served up

:: BARTENDER'S SPECIAL ::

NOBLE POUR 17.00

Prairie Organic Gin, house made red wine syrup, holiday spices, lemon & Benedictine...served up

:: DRAUGHTS ::

	16 oz
SMOG CITY LI'L BO PILS PILSNER.....	8.50
4.4% TORRANCE, CA	
PACIFICO MEXICAN PILSNER.....	9.00
4.5% MEXICO	
STELLA ARTOIS EURO PALE LAGER.....	9.50
5.0% LEUVEN, BELGIUM	
ALLAGASH WHITE 'BELGIAN' WHEAT ALE.....	10.00
5.0% PORTLAND, ME	
FIRESTONE WALKER 805 BLONDE ALE.....	9.00
4.7% PASO ROBLES, CA	
SIERRA NEVADA PALE ALE.....	9.00
5.6% CHICO, CA	
GOLDEN ROAD 'RIDE ON' WEST COAST IPA.....	10.00
6.4% GLENDALE, CA	
BALLAST POINT SCULPIN IPA.....	10.50
7.0% SAN DIEGO, CA	
ELYSIAN SPACE DUST DOUBLE IPA.....	10.00
8.2%% SEATTLE, WA	
GUINNESS DRY IRISH STOUT.....	9.50
4.2% DUBLIN, IRELAND	

:: CANS AND BOTTLES ::

AMSTEL LIGHT LIGHT LAGER.....	9.00
3.5% AMSTERDAM, NETHERLANDS	
CORONA EXTRA MEXICAN LAGER.....	
4.6% MEXICO	
STELLA LIBERTE NON-ALCOHOLIC.....	8.50
0.0% LEUVEN, BELGIUM	