

**FOUR COURSE MENU**  
**\$150**



**WINE PAIRING**  
**\$50**

# New Year's Eve 2023

## First Course

**Wild Jumbo 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, white anchovies*

Wine Pairing:

*Cave d'Esclans 'Whispering Angel' Rosé, Côtes de Provence, France 2022*

## Entrée

**Classic Surf & Turf** *8 oz. filet mignon & wild South African lobster tail*  
**Wild North American Hard Shell Lobster** *1 ½ lb. cole slaw, melted butter*  
**Wild Ross Sea Chilean Sea Bass** *MSC CERTIFIED butternut squash gnocchi, sage brown butter*  
**Farmed New Zealand King Salmon** *heirloom carrots, vadouvan curry butter*  
**Double R Ranch Filet Mignon** *12 oz. chimichurri*  
**Snake River Farms American Wagyu New York** *12 oz. (+\$25)*  
**Wild Barents Sea King Crab Legs** *1 lb. coleslaw, melted butter (+\$25)*

Wine Pairing:

*Rombauer Chardonnay, Carneros, California 2022*

*or*

*Adaptation by Plumpjack Cabernet Sauvignon, Napa Valley, California 2019*

## Dessert

**Rosen's New York Cheesecake** *strawberry sauce*  
**Chocolate Espresso Ganache Cake** *pistachios, luxardo cherry sorbet*  
**Caramel Bread Pudding** *alaea red sea salt*

Wine Pairing:

*Saracco Moscato d'Asti, Piedmont, Italy 2022*

*tax, gratuity and other beverages not included*