

FOUR COURSE MENU
\$135



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. charcoal grilled with 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

Justin Vineyards 'Isosceles', Paso Robles, 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