

20 NEW YEAR'S EVE 23

First Course

Wild Jumbo Shrimp Cocktail *with traditional cocktail sauce*
1/2 Dozen Oyster Sampler *with habañero 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 2021

Entrée

Classic Surf & Turf *8oz filet mignon & wild South African lobster tail*
Wild North American Hard Shell Lobster 1 1/2 lb *cole slaw, melted butter*
Wild Ross Sea Chilean Sea Bass MSC CERTIFIED *butternut squash gnocchi, sage brown butter*
Farmed New Zealand King Salmon *farro risotto, with lovage and black garlic*
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 2021
or
Adaptation by Plumpjack Cabernet Sauvignon, Napa Valley, California 2017

Dessert

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

Wine Pairing

Saracco Moscato d'Asti, Piedmont, Italy 2021

tax, gratuity, and other beverages not included