

NYE MENU

DECEMBER 31, 2018

\$98 PER PERSON

Snacks

Warm Cheddar Gougers with Black Truffle
House Made Potato Chips with Green Goddess Dip & Smoked Trout Roe
Red Fish Ceviche Tacos
Smoked Mussels

First Course

Campfire Wedge
Bacon Lardon, Dill, Poppy Seed, Pt. Reyes Blue Cheese

Second Course

Steak & Lobster for Two
44Farms Ribeye, Spiny Lobster, Festive Garnishes

Third Course

Persimmon Mousse
Campari, Vanilla Chantilly, Lavender

Beverage Pairing Options

\$50 PER PERSON

Champagne, Charles Colin Brut, France, NV
Flowers Chardonnay, Sonoma 2014
GSM, Orin Swift, France 2014

Bottle Special

\$50

Roederer Brut, Anderson Valley, CA, NV