

Menu

NEW YEAR'S EVE

FRIDAY, DECEMBER 31ST, 2010

APPETIZERS

Best paired with Frei Brothers Chardonnay 12-
Tuna Tartar with Arugula Salad 10-
Redfish and Tomatillo Ceviche 12-

SOUPS

Best paired with Oyster Bay Sauvignon Blanc 10-
Lobster Corn Bisque Cheese Soup 9-
Tomato Basil Soup 7-

SALADS

Best paired Clos du Bois Pinot Grigio 10-
Baby Spinach Salad with Chipotle Balsamic Vinaigrette, topped with
Candied Pecans, Strawberries, and a pinch of Bleu Cheese 7-

Best paired Firesteed Pinot Noir 11-
Smoked Duck & Jicama Salad with Pomegranate Vinaigrette 12-

ENTRÉES

Best paired with Joel Gott 815 Cabernet 13-
Broiled Lamb Chops and Roasted Fingerling Potatoes, with Blackberry-Sage Sauce 34-

Best paired Sonoma Cutrer Chardonnay 13-
Three Pepper Crusted Halibut, Basil-Caper Sauce, and Cilantro Risotto 34-

Best paired with Frei Brothers Reserve Chardonnay 12-
Pan Seared Diver Sea Scallops, Mango Ginger Salsa and Carrot Mashed Potatoes 32-

DESSERT

Rice Pudding Tamale with Chocolate Mousse Quenelle 7-