

# *New Year's Eve* *in the Dining Room*

## *Amuse*

**Chambord and Cranberry Cured Scottish Salmon\***  
Italian Caviar, Horseradish Chantilly

## *Starter*

**Cauliflower and Truffle Soup**  
Pumpkin, Shaved Truffle  
*Pairing: Pehu-Simonet, Blanc de Blancs, Brut, Champagne, France*

## *Second Course*

**Royal Caesar Salad**  
Caviar, Brioche Croutons, Parmesan Cheese  
*Pairing: Decoy by Duckhorn, Sauvignon Blanc, Sonoma County, California*

**Tropical Prawn Cocktail**  
Red Curry, Papaya, Cucumber, Shaved Coconut  
*Pairing: Decoy by Duckhorn, Sauvignon Blanc, Sonoma County, California*

## *Entrée*

**Braised Wagyu Short Rib**  
Oxtail and Mushroom Tortellini, Rapini, Black Trumpet, Black Truffle Jus  
*Pairing: Daou, Cabernet Sauvignon, Paso Robles, California*

**Pan Roasted Diver Scallops**  
Spaghetti Squash, Shaved Cauliflower and Fennel, Saffron Cream  
*Pairing: Stag's Leap Wine Cellars, Chardonnay, "Karia," Napa Valley, California*

## *Dessert*

**Sparkling Winter Berries**  
Cassis Yogurt Mousse, Champagne Berry Gelée, Chocolate Financier,  
Vanilla Sable Breton  
*Pairing: Banfi, Brachetto d'Acqui, "Rosa Regale," Piedmont, Italy*

**Coffee Gâteau**  
Caramel Crèmeux, Coffee Crème Brûlée, Almond Biscuit  
*Pairing: La Fleur d'Or, Sauternes, Bordeaux, France*

John Ferguson, Executive Chef  
Todd Owen, Executive Sous Chef  
Leen Kim, Executive Pastry Chef  
Michael May, Sous Chef

\$125 per person, tax and gratuity additional.  
\$70 supplement with wine pairing

An automatic service charge of 20% applies to parties of 8 or more.  
Gluten free options available on request.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of foodborne illness, especially if you have certain medical conditions.