

New Year's Eve Dinner

SOUP

(Choice of One)

LOBSTER CHIVE BISQUE

LANGOSTINO FRITTER

ARIZONA HEIRLOOM TOMATO SOUP

BASIL CRÈME FRAICHE | WARM BURRATA

APPETIZER & SALAD

(Choice of One)

SEARED SEA SCALLOP

CREAMY LEEK PURÉE | HIBISCUS SAUCE | EDIBLE FLOWER

CAPRESE SALAD

BURRATA CHEESE | HEIRLOOM TOMATO | BALSAMIC PEARLS | MICRO BASIL
GARLIC CROSTINI

ENTRÉES

(Choice of One)

BRAISED COWBOY SHORT-RIB

TRUFFLE WILD MUSHROOM RISOTTO | BABY ZUCCHINI | BALSAMIC CIPOLLINI

GLACIER 51 SEA BASS

HOUSE-MADE SEAFOOD STUFFED TORTELLINI | SEASONAL VEGETABLE
HERB BUTTER

DESSERT

(Choice of One)

PASIEGA CHEESECAKE

SEASONAL BERRIES | RASPBERRY COULIS

BAKLAVA CUP WITH VANILLA ICE CREAM

PISTACHIO ALMOND CRUNCH



P R A D O

\$125 per person | One glass of champagne is included per guest.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes.

A 20% service charge will automatically be added to parties of six or more in lieu of gratuity