



## *New Year's Eve*

Monday, December 31, 2018

### *Amuse Bouche*

#### *First Courses*

##### **KAMPACHI TARTARE**

smoked onion gelée, chives, onion cream

##### **OYSTERS ON THE HALF SHELL**

ponzu mignonette, green apple, wasabi-tobiko caviar

##### **FOIE GRAS TORCHON**

passion fruit, tapioca, puffed wild rice crisps

##### **BLACK TRUFFLE & POTATO VELOUTÉ**

black eyed peas, smoked ham hocks

##### **SAFFRON RISOTTO**

scallops, shrimp, clams, smoked paprika

##### **LIGHTLY SMOKED TASMANIAN OCEAN TROUT "MI CUIT"**

rössti, pastured chicken egg, pancetta vinaigrette

##### **FUYU PERSIMMON CARPACCIO**

chèvre, sumac, radish, pomegranate, petite hers

### *Main Courses*

##### **PAN- SEARED DAY BOAT SCALLOPS**

black radish purée, spigarello, raisins

##### **LIBERTY FARMS DUCK BREAST**

litle neck clams, duck sausage, bok choy, fermented black bean sauce

##### **PAN-SEARED RED SNAPPER**

green lentils, braised carrots, mustard seed jus

##### **GRILLED SWORDFISH**

shiitake mushrooms, coconut rice, citrus-ginger vinaigrette

##### **GRILLED PRIME N.Y. STEAK PAVÉ**

creamed swiss chard, roasted fingerlings, chimichurri

##### **BRAISED VENISON OSSO BUCO**

spätzle, red cabbage, smoked pork belly, red wine

### *Dessert*

##### **ROASTED VALRHONA DULCE CHOCOLATE CREMEUX CAKE**

coffee sponge, Bailey's ice cream, candied peanuts

##### **FROG HOLLOW FARMS ROASTED PEAR PIE**

vanilla ice cream, caramel sauce, candied pecans

##### **FRUIT SORBET TRIO**

passion fruit sauce, toasted coconut

*Exclusive of beverages, taxes and 18% gratuity*

*In response to San Francisco employer mandates a 5% surcharge will be added to all food and beverage sales.*

Chef-Partner Mark Dommen / Pastry Chefs Mack Estrada