



## NEW YEAR'S EVE

December 31, 2021

### AMUSE BOUCHE

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### FIRST COURSE

#### KAMPACHI CRUDO

citrus "water," cara cara orange, blood orange, lemon oil

#### OYSTERS ON THE HALF SHELL

ponzu mignonette, green apple, wasabki tobiko caviar

#### BEEF CARPACCIO

jalapeño salsa, avocado, radish, finger limes

#### LOBSTER BISQUE

lobster fritters, saffron aioli

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

rössti, pastured chicken egg, pancetta vinaigrette

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### MAIN COURSE

#### PAN SEARED DAY BOAT SCALLOPS

smoked onion purée, chanterelles, cipollinis, red wine reduction

#### LIBERTY FARMS DUCK BREAST

duck andouille sausage, braised red cabbage, chestnuts

#### PAN-SEARED RED SNAPPER

spaghetti squash, shiitakes, Fresno chilis, lemongrass-ginger emulsion

#### GRILLED PRIME N.Y. STEAK

creamed swiss chard, roasted fingerlings, peppercorns

#### BRAISED LAMB SHANK

fergula, broccoli rabe, fennel, olive jus

#### ROOT VEGETABLE PAVÉ

black truffle vinaigrette, herb salad

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### DESSERT

#### MEYER LEMON BASQUE CHEESECAKE

pineapple streusel, pineapple-rum caramel, caramelia ice cream

#### APPLE HAND PIE

cider-maple gastrique, bourbon-vanilla ice cream, oat streusel

#### MULLED WINE CHOCOLATE CAKE

orange mascarpone cream, cara orange sorbet, candied orange peel, Grand Marnier sauce

Fireworks at midnight (weather permitting) | Billy Philadelphia at the piano  
Includes toast with glass of Champagne Collet Brut NV

### [RESERVE YOUR TABLE](#)

Menu items subject to change.

In response to San Francisco-imposed employer mandates, a 6% surcharge will be added to all food and beverage purchases.

Excludes beverages, taxes & 18% gratuity

Chef-Partner Mark Dommen  
Desserts Louis Calata