



NEW YEARS EVE 2023

CHEFS

OJ MOORE & VICTOR HERNANDEZ

### STARTERS

- HUMMUS & PITA** house-made hummus, chili oil, feta cheese, kalamata olives, warm pita bread, fresh cut veggies...10
- BEEF CARPACCIO** shaved parmesan, arugula, shallots, capers, truffle crème fraiche, ciabatta crostinis...15
- AHI TUNA CRUDO** flash poached, E.V.O.O., pepper crusted, white balsamic, salsa verde, radish, cucumber, Turner sea salt...22
- CALAMARI FRITTI** breaded calamari, grilled lemon, kalamata olives, peppadew peppers, agrodolce sauce, lemon aioli...14
- SALMON CAKES** arugula salad, sweet and sour aioli, radish, dill, cucumber relish...16
- POLENTA** duck confit, mixed mushrooms, roasted game jus, sherry vinegar reduction, fried silver sage...15
- BRUSCHETTA** goat cheese fondue, marinated tomatoes, fresh basil, E.V.O.O., grilled ciabatta...13
- BRUSSELS SPROUTS\*** smoked bacon, sherry gastrique, sundried cherries with whole grain mustard seeds...14
- POTATO GNOCCHI** brick oven roasted chicken, roasted garlic, parmesan, garlic cream, gorgonzola, candied walnuts...13
- SHRIMP LA PLANCHA** dry sherry, roasted peppers, tomatoes, beurre fondue, grilled ciabatta...16

### SIDE SALADS & SOUPS

- GREEK\*** mixed greens, kalamata olives, cucumber, red onion, tomato, feta, citrus vinaigrette...8
- CAESAR** chopped romaine, parmesan, herbed croutons, house-made Caesar dressing...9
- BEET** roasted beets, brick oven toasted goat cheese, toasted pistachio, arugula, white balsamic vinaigrette...15
- HOUSE SOUP\*** tomato-based chicken and vegetable with wild rice...7
- LOBSTER BISQUE** creamed sherry lobster bisque. Butter poached lobster, sherry whipped mascarpone, chive oil... 17

### CHEF FEATURES

- 8oz CENTER CUT FILET\*** chianti demi-glaze, potato puree, gorgonzola, asparagus...52
- 8oz CENTER CUT FILLET OSCAR** classic hollandaise sauce, 2 shrimp, diver scallop, potato puree, broccolini...65
- 12oz KC STRIP\*** lemon caper & herb demi, potato puree, garlic, bacon, mushrooms, asparagus, oven dried tomatoes...46
- LAMB T-BONES** Chianti-demi-glaze, pomegranate molasses, roasted rosemary fingerling potatoes, asparagus...44
- YAYA'S DOUBLE CUT PORK CHOP\*** cherry pork jus, creamy corn polenta, crispy brussels sprouts...31
- CHIANTI BRAISED BEEF SHORT RIBS** gorgonzola potato puree, arugula, caramelized onions...42
- PAN SEARED SALMON\*** buttered agrodolce glaze, creamy corn polenta, blistered broccolini...29
- DIVER SCALLOPS & SHRIMP** citrus beurre fondue, sherry vinegar reduction, saffron orzo, peas, green beans, tomatoes, ...41
- CHILEAN SEA BASS** brown butter, capers, Italian salsa verde, potato puree, grilled broccolini...68
- BRINED & ROASTED 1/2 CHICKEN\*** chicken jus, crispy Yukon potatoes, roasted garlic, olives, caperberries, chilis... 29
- RISOTTO** sweet English peas, mushrooms, dried cranberries, parmesan crisp, local pea shoots...22
- BLAZEFORK LAMB RAGU** bucatini pasta, marinara, mixed mushrooms, gremolata, goat cheese...24
- CHICKEN FETTUCINI ALFREDO** broccoli, sundried tomatoes, crispy artichokes, parmesan...28

### DESSERTS

- WARM CHIA SPICE WAFFLES** caramelized apples and pears, pecans, vanilla bean ice cream 12
- CHOCOLATE SOUFFLÉ\*** (please order with entrée to allow 20 minute preparation time)...10
- CHOCOLATE PHYLLO BROWNIE** brownie wrapped in phyllo dough, baked, served a la mode...10
- CARDAMON SPICE CARROT CAKE** crispy carrots, toasted walnuts, dulce de leche sauce...10
- CRÈME BRÛLÉE** bourbon vanilla, turbinado sugar, fresh berries, shortbread cookie...9
- CHEESECAKE** house-made vanilla-chèvre cheesecake on pistachio crust, strawberry compote...10