New Year's Eve Menu 2013

Wild Mushroom Ravioli
PECORINO, CRISPY SHALLOTS, TRUFFLED MUSHROOM JUS

Maine Diver Sea Scallops
ROASTED SHALLOT PUREE, PRESERVED LEMON,
HERBED TOMATO NAGE, MACHE

Cream of Sunchoke Soup
PANCETTA, SUNCHOKE CHIPS, CHIVE OIL

Arnett Farms Pear Salad
POINT REYES BLUE CHEESE, ENDIVE, ARUGULA,
SHERRY MUSTARD VINAIGRETTE, WALNUTS

Wine: Neyers 304 chardonnay, Napa Valley, CA
Beer: Allagash White Ale, Portland, ME

Goat Cheese Gnocchi
BABY GOLDEN BEETS, ARUGULA PESTO, HAZELNUTS, AGED BALSAMIC

Local White Sea Bass
LOBSTER RAVIOLI, MELTED LEEKS, COCKLES,
SAFFRON POTATO, BOUILLABAISE BROTH

Dry Aged N.Y Steak
POTATO FONDANT, PORCINI MUSHROOM,
BRAISED BLACK KALE, BONE MARROW JUS

Berkshire Pork Chop
SMOKED BUTTERNUT SQUASH PUREE, BRUSSELS HASH,
SPICED APPLE CHUTNEY, APPLE CIDER JUS

Wine: Silver Palm, Cabernet Sauvignon, North Coast, CA
Beer: Firestone Velvet Merlin Oatmeal Stout, Paso Robles, CA

Bananas Foster
PUFF PASTRY, CARAMEL CUSTARD CREAM
CARAMELIZED RUM BANANAS, BANANA SHERBET

Pannacotta Parfait
ESPRESSO PANNACOTTA, COFFEE GELEE
ORANGE PANNACOTTA

Bacon German Chocolate Cake
COCONUT CREAM ANGLAISE
CRISPY BACON MERINGUE STRAWS

Wine: FFS Moscato
Beer: The Dudes Grandma's Pecan Brown Ale, Torrance, CA

65 per person
18 Beer Pairing
25 Wine Pairing

New Year's Eve
Chefs Benjamin Ford & Gavin Lansdale

18% gratuity will be added to parties of 6 or more

Restaurants are built on hard work and sacrifice. I'd like to thank all our staff and coworkers, past and present.
I would like to thank the farmers, foragers, and artisanal craftsman who help make my job easier and cooking a joy.