

New Year's Eve 2020

1ST COURSE

Jumbo Lump Crab Cake

chipotle coleslaw, crispy onions, stone-ground mustard sauce

"Bob White" Quail

chorizo-mushroom stuffing, creamy potato hash, pomegranate molasses

GF Roasted Vegetable Kale Salad

feta cheese, cauliflower, baby carrots, mushrooms, butternut squash, ginger cilantro dressing

2ND COURSE

Seared "Maine" Scallops

parmesan orzo, french green beans, garlic-parsley sauce

GF Soy Honey Marinated Duck Steak

vanilla sweet potatoes, brussels sprouts, tart cherry sauce

GF Meyer Lemon Risotto

roasted root vegetables, rosemary, parmesan

3RD COURSE

GF Maple-Miso Chilean Sea Bass

shrimp dumpling, wasabi potato purée, garlicky spinach, tamari-ginger sauce

GF Grilled "Creekstone Farms" Filet Mignon

creamed spinach, bacon-white cheddar, potato cake, white truffle cream, red wine sauce

Wild Mushroom Lasagna

ricotta, parmesan, thyme, fried garlic chips, porcini sauce

4TH COURSE

Hot Chocolate Cake

French vanilla ice cream

GF Vanilla Panna Cotta

macadamia nut crumble, pineapple compote

Warm Chocolate Tart

candied orange peel, bittersweet chocolate ice cream, Chantilly cream

Granny Smith Apple Crostata

vanilla ice cream, Chantilly cream, caramel sauce