

New Year's Eve

2014

WEDNESDAY, DECEMBER 31

7:30P.M. - 1A.M.

:: \$400 PER PERSON ::

:: \$450 PER PERSON WINDOW SEATING ::

(prices exclude tax & gratuity)

FEATURING ENTERTAINMENT BY MIRAGE

FORMAL ATTIRE REQUIRED

RESERVATIONS REQUIRED

PLEASE CALL 415-616-6941

BOTTLE OF MOET & CHANDON IMPERIAL

:: ON TABLE UPON ARRIVAL ::

Standing Reception

:: 7:30PM ::

spanish serrano ham carving station

local & international cheese display

assorted caviar

ceviche shooter • cornets • salmon • sea urchin

tomales bay & rockefeller oysters

lamb, pistachio tazatziki, fried sunchoke

grilled eggplant, point reyes blue cheese, quiche paste

5 Course Plated Dinner

:: 8:30PM ::

SHAMELESS

hamachi crudo, wild arugula, citrus caviar, fried capers

EXTRAVAGANT

duck confit, kumquat gastrique, charred fennel

INTERMEZZO

thyme & blood orange sorbet

INDULGENT

butter poached lobster tail, filet mignon

baby romanesco, cress salsify puree

IMMORAL

valrhona chocolate, whiskey, sea salt caramel, praline cake

5 Course Plated Dinner (Vegetarian)

:: 8:30PM ::

PLAYFUL

beet crudo, pickled mustard seed

wild arugula, creme fraiche, citrus caviar

POWERFUL

sweet potato gnocchi, crispy sage, humboldt fog creme

INTERMEZZO

thyme & blood orange sorbet

PASSIONATE

crisp sunchoke, farro, risotto, winter truffle

PERFECT

valrhona chocolate, whiskey, sea salt caramel, praline cake

Champagne Toast

:: MIDNIGHT ::

bottle of moet & chandon rose on table



executive chef nenad stefanovic

