

New Year's Eve

2015

THURSDAY, 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

tomales bay & rockefeller oysters

pumpkin soup, cranberry chutney, pumpkin dust shooter

cornets:

ahi tuna & avocado • prime beef tartar • foie gras mousse

5 Course Half-ed Dinner

:: 8:30PM ::

SHAMELESS

lobster, red pepper pain, cardamom aioli

EXTRAVAGANT

baby beet root, kohlrabi, goat cheese, tondo dressing

INTERMEZZO

infused pomegranate champagne sorbet

INDULGENT

wagyu beef, basil crusted scallop

rutabaga, brussel sprout, winter truffle jus

IMMORAL

poached rhubarb, mascarpone cream, hibiscus ice cream

gin and tonic syrup

5 Course Half-ed Dinner (Vegetarian)

:: 8:30PM ::

PLAYFUL

sweet yam bits, jalapeno honey, cardamom aioli

POWERFUL

baby beet root, kohlrabi, goat cheese, tondo dressing

INTERMEZZO

infused pomegranate champagne sorbet

PASSIONATE

tarte tatin endives, bermuda onion, saffron cream

PERFECT

poached rhubarb, mascarpone cream, hibiscus ice cream

gin and tonic syrup

Champagne Toast

with perfect view of fireworks

:: MIDNIGHT ::

bottle of moët & chandon rose on table

:: executive chef **nenad stefanovic** ::

