



Sunday, December 31, 2017. New Year's Eve Bar Menu

4PM-10PM A la Carte Bar Menu

Small Plates

Fried Goat Cheese with Chickpea Purée and Arugula 9

Beggars Purse of Smoked Salmon, Salmon Roe Caviar, & Crème Fraîche (gf) 12

Veggie Napoleon: Eggplant, Zucchini, Squash, Spinach, and Tomato sauce (gf) 11

Mini Crab Cakes with Charred Octopus Medallions (gf) 14

Gnocchi Verdi with Asparagus Spears and Beurre Blanc 16

Duck Breast with Blood Orange and Grapefruit Glaze (gf) 18

Entrees

Chanterelles and Black Trumpet Mushroom Risotto (gf) 20

Cod À Brás; fresh cod omelet with thin cut fries, cilantro (gf) 22

Filet Mignon (Mushroom Au Poivre), Potatoes Dauphinoise, Grilled Chard (gf) 28

Desserts

Yule Log with Alicante Turrón and Chocolate (n) 9

Apple au Gratin with Calvados Reduction 9

Dietary restrictions may be accommodated

danny lledo
Chef & Sommelier