

# New Year's Eve Dinner

## *Amuse-Bouche*

**Foie Gras Mousse**  
crispy pastry, blackberry jam

**Crab Salad Canape**  
cucumber, dill aioli

## *First Course*

**Prosciutto Wrapped Cheese Stuffed Pear**  
herb goat cheese, truffle

**Seared American Wagyu**  
marinated sweet pepper, bordelaise, pistachio

**Truffle Mac & Cheese**  
havarti cheese, truffle bread crumbs, cavatappi pasta

**Lobster Bisque**  
scallion, sherry crème fraîche

## *Second Course*

**Red Pear & Chicories Salad**  
point Reyes blue cheese, roasted pear  
vinaigrette, frisee, endive, candied pecans

**Tangerine & Arugula Salad**  
mineola & satsuma tangerines, champagne  
vinaigrette, pecorino romano, toasted cashew

**Salt Roasted Beet Carpaccio & Buratta**  
black sea salt, beet vinaigrette, micros

## *Third Course*

**Colorado Lamb Chops**  
sweet potato gratin, red wine  
truffle vinaigrette

**Lobster Ravioli**  
brandy cream, leeks, confit  
tomato

**Filet & Lobster**  
petite Maine lobster tail in cream,  
grilled asparagus

**Prime NY Strip Au Poivre**  
three peppercorn crusted, classic au poivre  
sauce, parmesan roasted potatoes

**Butternut Squash Ravioli**  
brown butter, sundried tomato,  
crispy sage

**Seafood Trio**  
seared Hawaiian ahi tuna with uni  
seared scallop with pomme duchess, caramelized onion vinaigrette  
lump crab cake with remoulade

## *Dessert Platter for Two*

**Chocolate Fudge Cake**  
chocolate anglaise, crushed  
espresso bean

**Strawberry Panna Cotta**  
preserved strawberries,  
vanilla anglaise