

NYE POP FIZZ CLINK



	6 oz	9 oz	btl
PROSECCO , ruffino, italy	9	-	35
SPARKLING ROSÉ , cantine maschio, veneto, italy	11	-	41
CHAMPAGNE , perrier-jouët brut, france	18	-	75
CHAMPAGNE , veuve clicquot brut reserve cuvée, reims, france	-	-	95
SAUVIGNON BLANC , matanzas creek winery, sonoma, usa	13	19	52
CHARDONNAY , hartford court, russian river valley, california	15	22	59
PINOT NOIR , siduri, willamette, oregon	16	23	63
CABERNET SAUVIGNON , jackson estate, alexander valley, california	17	25	69

FOUR COURSE DINNER \$60

enjoy your choice of one starter, one appetizer, one entrée, plus your choice of dessert (excludes beverages, taxes & gratuities)

CHOICE OF STARTER

CAESAR SALAD classic dressing, house-made rustic croutons, grana padano

MARKET SALAD artisan greens, fresh veggies, edamame, toasted pumpkin seeds, red wine vinaigrette

BUTTERNUT SQUASH SOUP

CHOICE OF APPETIZER

TUNA POKE sushi grade ahi, avocado, nori crisps, chili ponzu

CALAMARI + tempura shrimp, sriracha aioli & sweet chili sauce

POTSTICKERS pork dumplings with chili ponzu & fresh pineapple salsa

CHOICE OF ENTRÉE

CHIPOTLE MANGO CHICKEN free-run chicken with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables + fresh avocado & salsa fresca

SCOTTISH SALMON ancient grains, lemon herb sauce + fresh seasonal vegetables

TENDERLOIN FILET classic grilled filet with red wine demi glace, served with your choice of roasted baby potatoes, lemon quinoa or a baked potato stuffed with mashed potatoes, cream cheese, green onion & bacon + fresh seasonal vegetables

PRIME RIB EYE served with your choice of roasted baby potatoes, lemon quinoa or a baked potato stuffed with mashed potatoes, cream cheese, green onion & bacon + fresh seasonal vegetables

CHOICE OF DESSERT

WHITE CHOCOLATE BROWNIE warm chocolate sauce, vanilla bean ice cream & real whipped cream

FLOURLESS DARK CHOCOLATE CAKE moist & rich, double chocolate cake with almond & coconut crust, mint chocolate gelato - gluten conscious