

New Year's Eve Celebration Menu

Tuesday, December 31, 2019

Amuse Bouche

Caviar and Potato Crostini ^{nf ef}

Crème Fraiche, Candied Lemon, Chive

First Course

Hamachi Tartare ^{nf ef}

Tobiko, Smoked Soy

The Kahala Signature Brut, Champagne, France

Second Course

Pan Seared Foie Gras

Sweet Bread, Seasonal Fruit Gastrique

Château Gravas, Sauternes, France

Third Course

Lump Crab Crusted Norwegian Salmon ^{nf}

Olena Scented Cauliflower Soubise, Root Vegetables

Patz and Hall, Chardonnay, Sonoma Coast

Main Course

Sousvide Tenderloin of Beef ^{gf nf ef}

Butternut Squash Puree, Winter Vegetables, Truffle Jus

Trefethen Estate, Cabernet Sauvignon, Napa Valley

Dessert

Dark Chocolate Mousse

Dulche Center | Orange

Ramos Pinto 10 Year Tawny Port, Portugal

Coffee or Fine Tea

125 per person plus tax and
gratuity 45 additional for the wine
pairings

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness