

OPÉRA

NEW YEARS EVE

4 COURSE MENU

\$125 PER PERSON

TAX & GRATUITY NOT INCLUDED

FIRST COURSE | PLATED HORS D'OEUVRES FOR TABLE

ALL TABLES RECEIVE PARKER HOUSE ROLLS WITH PORCINI BUTTER

CITRUS SHRIMP CAKE W/ HORSERADISH CREAM & CAVIAR

CHERRY TOMATO BRUSCHETTA W/ BURRATA, BASIL, CROSTINI

BEEF BÉARNAISE- TOASTED BRIOCHE

HAMACHI CRUDO- YUZU, SERRANO

SECOND COURSE | CHOOSE ONE

WINTER SALAD- BABY GREENS, POACHED PEAR, POMEGRANATE, APPLES CANDIED PECANS,

GOAT CHEESE CHAMPAGNE VINAIGRETTE

SEARED DIVER SCALLOPS- CAULIFLOWER PUREE, ROASTED BRUSSELS

OYSTER ROCKEFELLER- SPINACH, LEMON, BACON, LEMON PANKO BREADCRUMBS

LOBSTER BISQUE- SHERRY, CREME FRCHE, MAINE LOBSTER

THIRD COURSE | CHOOSE ONE

STRIPED BASS- CRAB, TOMATO, CARAMELIZED FENNEL & SAFFRON BROTH

WILD MUSHROOM & TRUFFLE PASTA- TAGLIATELLE, WINTER TRUFFLE, MUSHROOM SAUCE,

SPINACH, PINE NUTS

FILLET MIGNON- POTATO PAVE, CHARRED BROCCOLINI, AU POIVRE

DESSERT | TRIO FOR TABLE

CHOCOLATE, PASSIONFRUIT, CHAMPAGNE

CHAMPAGNE POACHED PEAR TART, PASSIONFRUIT CAKE, CHOCOLATE CREAMPUFF CARMELIA MOUSSE

*MENU SUBJECT TO CHANGE. ITEMS MAY BE SERVED RAW OR UNDERCOOKED AND/OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 4% CHARGE IS ADDED TO PROVIDE HEALTH INSURANCE BENEFITS FOR OUR EMPLOYEES, THIS CHARGE MAY BE REMOVED UPON REQUEST.