



\$85.00 per person

FIRST COURSE: choice of

Butternut Squash | zucchini & yellow squash relish | fennel pepper whipped cream | pumpkin seeds

Lobster Bisque | tomato ginger rice | peppercorn crema | basil chive oil

Baby Iceberg Wedge | crumbled egg | shaved fennel | potato chips | sundried tomato | gorgonzola | smoked ranch dressing

Winter Cobb "Brussel" Salad | shaved sprouts | charred red onion | delicata squash | smoked bacon | avocado | grated egg | tomato | manchego

Beets & Lobster | roasted red & golden beets | poached pears | smoked pecan granola | currants | honey whipped feta | baby arugula | buttered lobster

Pork Belly Gyro | charred skewer | pita croutons | cucumber lemon tzatziki | sundried tomato agrodolce | eggplant purée | rosemary honey glaze

General Tso "Arancini" | hoisin braised chicken | sesame broccoli purée | passion fruit chile glaze | scallion slaw

Prime Rib Dumplings | horseradish crème fraiche | spicy giardiniera | queso fresco | parsnip chips | homemade steak sauce

Tuna Crudo | red pepper hummus | marcona almonds | olive relish | red onion | radish | meyer lemon vinaigrette | toasted pita | black lava salt

Crispy Red Shrimp | smoked yogurt | cilantro couscous | queso fresco | teriyaki pineapple glaze | pickled fresno peppers | water chestnuts

Wild Mushroom Beggars Purse | foie gras ganache | melted spinach | persimmon pear purée | black walnut syrup | toasted hazelnuts | wild mushrooms

SECOND COURSE: choice of

Butternut Squash Ravioli & Duck Confit | apple butternut squash pico | braised napa cabbage | ratatouille | brown butter breadcrumbs | red wine gastrique

Cedar Planked Salmon | mustard sherry glaze | french lentils | patty pan squash | sweet corn relish | dried pear tapenade

Wagyu Beef Meatloaf | potato bacon cheddar croquette | cauliflower thyme purée | asparagus | tomato basil pico | au poivre brandy gravy | black garlic ketchup

Sea Bass | olive oil poached | hokkaido squash purée | onion crust | green bean almondine | patas bravas potatoes | moroccan barbeque glaze

Smoked Short Ribs | sweet potato gochujang purée | baby bok choy | winter ratatouille | water chestnut apricot relish | sesame potato latke | sweet chili sauce aioli

Cauliflower "Roast" | tomato tarragon glazed | truffle bread crumbs | root vegetable flannel hash | charred carrots | olive tapenade | micro arugula | hazelnuts | pomegranate gastrique

THIRD COURSE: choice of

Vanilla Cheesecake Crème Brûlée | vanilla cheesecake | gingerbread crust | huckleberries two ways | banana relish | st. germaine whipped cream

Warm Sticky Toffee Cake | warm date cake | blackberry relish | passion fruit yogurt glacé | bourbon caramel

Happy New Year 2022

A handwritten signature in black ink, appearing to be "BAG", is written below the New Year message.