



## *New Year's Eve Menu*

**PRIX FIXE - \$110 PER GUEST**

### **FIRST COURSE** (SERVED FAMILY STYLE)

**JAMON IBERICO DE BELLOTA**  
*Madeleines & Membrillo*

**BAY SCALLOP CRUDO**  
*Kumquat & Scallop Crackers*

**FOIE GRAS & DUCK LIVER TART**  
*Cranberry Gelée*

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### **SECOND COURSE**

**COCKSCOMB CIOPPINO**  
*Shellfish, Halibut, Tomato, Wine & Sourdough Bread Bowl*

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### **THIRD COURSE**

**BRING YOUR FRIENDS...2-3 GUESTS-SELECT 1...  
4-6 GUESTS-SELECT 2...7+ GUESTS- SELECT 3  
WITH WHOLE ROASTED BRUSSELS SPROUTS & FINGERLING POTATOES**

**WAGYU BEEF RIBEYE**  
*Bone Marrow & Gremolata*

**SURF & TURF**  
*Pork Belly, Lobster, Clams & Garlic Herb Butter*

**WHOLE ROASTED STRIPED BASS**  
*Sea Urchin, Mint & Meyer Lemon*

**QUAIL TETRAZINI**  
*Foie Gras, Fideos & Crème Fraiche*

**SMOKED MEATS**  
*Beef Ribs, Diver Scallops & Pastrami Spice*

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### **FOURTH COURSE** (SERVED FAMILY STYLE) **STICKY TOFFEE PUDDING** **GUITTARD CHOCOLATE** **BUBBLES**

*A 4% surcharge will be added per San Francisco employer mandate. A gratuity of 20% may be added to parties of six or more  
\$25 corkage-- 2 bottle maximum: limited release wine list available upon request*