

TWENTY6

HOLIDAY MENU

NEW YEAR'S EVE

3 PM to 10 PM

\$80 per person

Full Menu Also Available

First Course

Spanish Saffron & Lobster Bisque

Fennel Fondue, Anise Hyssop, Allium Sprout Oil

or

D'Anjou Pear & Blue Cheese Salad

*Mesclun Mix, Candied Pecans, Bacon Bits,
Red Currants, Port Wine Vinaigrette*

Main Course

Herb Roasted Halibut

*Fregola Sarda, Wild Mushrooms, Asparagus,
Basil Lobster Reduction*

or

Coffee & Chile Rubbed Short Ribs

*Celeriac Root Puree, Nantes Carrots, Roasted Brussels
Sprouts, Root Vegetable Crisp*

Dessert

Gold & Chocolate

*Dark Chocolate Mousse, Flourless Chocolate Cake, Milk
Chocolate Crème Brûlée, Milk Chocolate Crunch, Minted
Chocolate Sauce*