

EST.  1941

THE MARINE ROOM

New Year's Eve Dinner

AMUSE BOUCHE

ASPARAGUS PUFF PASTRY

petite basque, sesame, bresaola, maple balsamic

APPETIZER

choice of one

BUTTERNUT SQUASH RAVIOLI

French goat cheese, crispy black sage, spiced walnut, brown butter

SEA FOOD TRIO

scallop, yuzu, togarashi, tuna tartare, lobster roulade

BISON TARTARE

torched lemon zest, puffed rice, porcini cream, fermented pineapple aioli, apple smoked salt

SIGNATURE MAINE LOBSTER BISQUE

lobster claw, garlic cheddar biscuit

MAIN COURSES

choice of one

PEPPER CRUSTED BONE-IN FILET MIGNON

ancho crème, lion's mane, black garlic butter, fingerling

WHOLE STUFFED BRANZINO

blue crab, heirloom tomato, Herb butter, root vegetables, mix greens

SONOMA RACK OF LAMB

Rhubarb serrano glaze, red walnut crust, cilantro min aioli, green harissa yam

WINTER BLACK TRUFFLE RISOTTO

Truffle mascarpone, corn consume, parmesano reggiano

ADD ONS

LOBSTER TAIL 45

TRUFFLE SERVICE 55

TABLE SIDE CAVIAR SERVICE 55

HALF WHOLE LOBSTER 70

ADD SCALLOP 25

DESSERT

NEW YEARS TRILOGY

golden devils pound cake, tuxedo strawberry, vanilla gelato

Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness. An automatic 20% service charge will be added to parties of 8 or more. A 5% surcharge will be added to all guest checks to defray the increase in California state wages.