

2018

NEW YEAR'S EVE CELEBRATION MENU

THREE-COURSE MENU

Welcome Bubbles

FIRST COURSE

Choice of one

Vegetable Egg Rolls with sweet chili sauce

Specialty House Ceviche

Organic Spring Mixed Greens Salad with apples, candied walnuts & raspberry vinaigrette

French Onion Soup

SECOND COURSE

Choice of one

Slow Roasted Prime Rib with garlic green beans and stewed red potatoes 52.95

Portabella Mushroom Ravioli marinara sauce 41.95

Lemon Thyme Chicken parmesan risotto and baked spinach 39.95

Filet Mignon 8oz baked squash and pesto fettuccine 59.95

Maine Lobster Tail parmesan risotto and purple peruvian potatoes 69.95

Add a Maine Lobster Tail to any entrée for \$30

THIRD COURSE

Choice of one

Apple Cranberry Tart

NY Cheesecake

"There are far, far better things ahead than any we leave behind." –C.S. Lewis

General Manager *Brian Bejune* | Executive Chef *Adam Dubois*

WHITE WINE

	<i>glass</i>	<i>btl</i>
SPARKLING		
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Domaine Chandon Brut Rosé Split, California	12	
La Marca Prosecco, Italy		32
Chandon Brut 'Classic', California		54
PINOT GRIGIO		
Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California	12	46
SAUVIGNON BLANC		
Canyon Road, California	8	30
Oyster Bay, Marlborough New Zealand	10	38
CHARDONNAY		
Canyon Road, California	8	30
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands		58
OTHER WHITE VARIETALS		
Beringer White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California	12	46

RED WINE

	<i>glass</i>	<i>btl</i>
ROSÉ		
Sophia Coppola Rosé, Monterey	10	38
PINOT NOIR		
Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon		54
MERLOT		
Canyon Road, California	8	30
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley		46
CABERNET		
Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Avalon, Napa Valley	13	50
Justin, Paso Robles, California		58
OTHER RED VARIETALS		
Apothic Wines 'Winemaker's Blend', California	9	34
Gascon Malbec, Mendoza, Argentina	9	34
Edmeades Zinfandel, Mendocino	11	42
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, McLaren Vale Australia		46

SPECIALTY DRINKS

OLD FLAMES

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

Penicillin Monkey Shoulder Scotch, Ardbeg 10 Scotch, Ginger, Honey, fresh Lemon Juice, Lemon Peel 13

South Side New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juicest 10

Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

**ASK YOUR
SERVER FOR
OUR LIST OF
SEASONAL AND
CRAFT BEERS**