

UNDERWOOD

bubbly

dinner

spirits

dessert

party!

SMALL PLATES & SALADS

please select two of these dishes

LOBSTER BISQUE

maine lobster, chive oil, crème fraîche

WATERCRESS & BELGIAN ENDIVE SALAD

roasted pears, buttermilk blue cheese, currants, spiced pecans, balsamic reduction

SHITAKE MUSHROOM DUMPLINGS

mirin, ginger, white miso broth

GOAT CHEESE TARTLETTE

caramelized onions, salad lyonnaise

SMOKED SALMON & FRISEE SALAD

cara cara & blood oranges, radishes

TRUFFLE TREMOR GOAT CHEESE

fennel-lavender cracker, honeycombs

SEARED FOIE GRAS

butternut & potato black truffle hash

ROCK SHRIMP FLATBREAD

meyer lemon ricotta, chorizo bilbao

SEARED RIBEYE CARPACCIO

celeriac salad, white truffle oil, mustard

THAI DUNGENESS CRAB SALAD

lemongrass, papaya, kaffir lime

ENTRÉES

please select one of these dishes

PRIME RIB

roasted garlic mashed potatoes, au jus, creamed spinach, fresh horseradish sauce

FIVE SPICE ROASTED DUCK

thai coconut curry, sticky rice, chinese longbeans

SEARED AHI TUNA

braised beans & chanterelle mushroom salad, red wine-wild mushroom reduction, fried leeks

LAMB NOISETTE

yukon gold & sweet potato gratin, sautéed chard & pancetta, elderberry reduction

CHANTERELLE & GOAT CHEESE RAVIOLI

roasted butternut squash, white truffle-champagne cream

DESSERTS

bonne chance selecting just one!

RASPBERRY-CHOCOLATE MOUSSE TORTE

SORBET TRIO

house-made selections

CHOCOLATE-CARAMEL WALNUT TORTE

VANILLA BEAN CRÈME BRULÉE

COFFEE or TEA?



BAR & BISTRO

Thank You for joining us tonight in celebration of the new year and our fifth anniversary.

wealth

luck

peace

love

health