



Wednesday, December 31st, 2025

Happy New Years Eve!

*Optional Raw Course *Supplement*

Oysters on the Half Shell

1/2 Dozen \$24

Champagne Mingonette | Ass Fire | Cocktail Sauce

Tsar Nicoulai Estate Grade Caviar

1/2 oz \$75 1oz \$150

Traditional Accompaniments

Starters (Please Select One)

House-Smoked Salmon & Irish Brown Bread

Traditional Accompaniments

Sacramento Crawfish Bisque

Cream | Brandy | Roasted Garlic | Grissini

Albacore Tuna Crudo in Ponzu

Soil Born Radish | Serrano Chiles

Chicory Salad with Golden Beets & Persimmon

Feta | Candied Walnuts | Apple Cider Vinagrette

Mid Course (Please Select One)

Monterey Bay Red Abalone

Parsnip Puree | Meyer Lemon Butter

Kabachoa Squash Agnolotti in Sage Brown Butter

Walnuts | Drunken Figs | Sage | San Joaquin Gold

B&L Bolognese over House Made Pappardelle

Maitake Mushrooms | Calabrian Chili | Crispy Leeks | Grana Padano

***Add Black or White Truffle**

*\$40 or \$60

Entrée Course (Please Select One)

Anthony Ferrari's Black Cod

Cauliflower Agrodulce | Almonds | Balsamic

Liberty Duck a l'Orange

Potatoes Two Ways | Strutz Farm Citrus

Braised Beef Shortribs

Creamy Polenta | Cipolini Onions | Carmel Apples

*** Grilled Niman Ranch Prime Dry Aged Ribeye**

*\$45

Pomme Puree | Bordelaise

Final Sweet Treat (Please Select One)

Chocolate Hazelnut Mousse Bar

Chocolate Whip | Candied Hazelnuts

Apple Tart Tatin

Caramel Sauce | Diplomat Cream | Apple Chip

Cheesecake Bar

Vanilla Whip | Candied Cranberries | Cranberry Sauce

Menu \$130 Per Person. We are happy to accomodate dietary restrictions or requests.

* Supplement Fee will be added for this course or addition

Cooked for you by: John Trujillo, Ali, Connor, Samuel and Tone!