

🌀 New Year's Eve 2016 🌀

at

THE EMBARCADERO

Feature menu - three courses \$50
Available in addition to regular offerings

Appetizers

Petite filet mignons – Canadian Sterling tenderloin, bacon,
blue cheese pecan butter, port reduction 14

Suggested Wine Pairing:

Raven Deep Dark Red 2013 British Columbia, VQA Okanagan Valley \$9/glass

Duck leg pâté – Brome lake duck confit, pickled beets,
cognac, herbs, garlic crostini 14

Suggested Wine Pairing:

Oyster Bay Pinot Noir 2014 New Zealand, Marlborough \$10.5/glass

Mains

Shellfish risotto – lobster, scallops, black tiger prawns, mussels,
crabmeat red pepper mascarpone risotto 35

Suggested Wine Pairing:

Ryan Patrick Naked Chardonnay 2013 Washington, Columbia Valley \$10.75/glass

NY Strip – flame broiled 9oz AAA, sautéed mushroom,
goat cheese reduction, horseradish, demi glace,
smashed potato, vegetable medley 35

Suggested Wine Pairing:

Ghost Pines Zinfandel 2013 USA, California \$9.25/glass

Finale

Rum raisin bread pudding - vanilla rum sauce 7