

🌀 New Year's Eve 2017 🌀

at

THE EMBARCADERO

Feature menu - three courses 55

or à la carte as noted

Available in addition to regular offerings

Appetizers

Seared Scallops and Black Tiger Prawns -
guacamole, cilantro, cucumber, green onion 16

Suggested Wine Pairing:

Santa Margherita Pinot Grigio 2016 Italy, DOC Valdadige 9.25/glass

Beef Carpaccio - sliced tenderloin, Dijon aioli, crispy capers,
shallots, truffle infused oil, lemon, parmigiano-reggiano,
garlic crostini 16

Suggested Wine Pairing:

Sokol Blosser Evolution Red 5th edition USA, Oregon Proprietary blend 10/glass

Mains

Ahi Tuna - Sesame and black poppy seed crust, black tiger prawns,
roasted red pepper mascarpone citrus risotto 36

Suggested Wine Pairing:

Oyster Bay Pinot Noir 2015 New Zealand, Marlborough 10.50/glass

Petite Filet Mignon - Sautéed lobster and rock crab asiago cheese
cream sauce, garlic smashed potato, seasonal vegetables 36

Suggested Wine Pairing:

Chateau St. Jean Merlot 2011 USA California Sonoma County 10.25/glass

Dessert

White and dark chocolate truffles
roasted cocnut, dark cherry puree, cocoa, butter rum sauce 10