

🦄 New Year's Eve 2018 🦄

at

THE EMBARCADERO

Feature menu - three courses 60

or à la carte as noted

Available in addition to regular offerings

Appetizers

Choice of:

Beef Carpaccio - sliced tenderloin, Dijon aioli,
crispy capers, shallots, truffle infused oil,
lemon juice, Parmigiano-Reggiano,
garlic crostini 16

-or-

Ahi Tuna Tartare - Cubed raw ahi, sesame seeds,
sesame oil, soy sauce, green onion, avocado,
jalapeno, cilantro, cucumber, lime juice 16

Mains

Choice of:

Seafood Medley - Panko asiago crusted Atlantic cod,
lobster tail, scallops, prawns, seasonal vegetable,
mascarpone citrus risotto 40

-or-

Mixed Grill - 4oz AAA Filet Mignon cooked to medium rare,
3 bone rack of lamb cooked to medium rare,
4 bone rack of bbq baby back ribs,
seasonal vegetable, smashed potato 40

Dessert

White and Dark Chocolate Pave - Cocoa,
Canadian blueberry puree, spiced rum butter caramel 10