



New Year's Eve Dinner

Pre-Fix Menu

Thursday December 31st, 2015

Appetizers

Tiger Shrimp

sautéed gulf shrimp / asian chili sauce / cilantro oil

Shanghai Calamari

steak cut / cherry peppers / ginger / mango & serrano pepper sauce /
cashews / mildly spicy shanghai bbq sauce / scallions / sesame seeds

Avocado Bombs

panko encrusted ripe avocado / Japanese dragon sauce / sriracha / seaweed
salad topped / eel sauce

Sushi & Sashimi

Las Vegas Roll

spicy crab meat salad / yellowfin tuna / avocado / cream cheese / panko flash
fried / smoked eel sauce / sriracha

Tsunami Roll

shrimp tempura / cream cheese / cucumber / crab meat top / spicy mayo /
sriracha / eel sauce

California Roll

crab/avocado/cucumber/eel sauce

Chef's New Year's Eve Sashimi Feature

ask server for details

Main Course

Includes house salad and fresh baked bread with house made bourbon butter

Signature Surf & Turf

8 oz. 21 day dry aged filet mignon / (2) U-10 diver sea scallops / white truffle potato croquette / carrot purée / grilled asparagus / merlot reduction / truffle butter zip sauce

Lobster & Shrimp Pasta

steamed lobster claws / sautéed tiger shrimp / roasted garlic / sautéed spinach / creamy white wine butter sauce

Yaki Salmon

grilled wild caught Scottish salmon fillet / pan seared / mango-pineapple relish / panko encrusted Japanese rice cake / fig reduction

Dessert

Triple Chocolate Mousse Cake

sponge cake base topped with white & dark chocolate mousse / coated with chocolate and topped with white chocolate shavings

Flourless & Gluten Free Chocolate Torte

chocolate lover's dream / made with fine Belgian chocolate, butter, cocoa powder & vanilla / delicately rich / bursting with smooth, moist, rich & creamy texture

Berries & Creme Brule

tahitian vanilla bean / chambord / orange zest / cointreau / fresh berries