SEASONS
IN THE PARK

# NEW YEAR'S EVE

$105 per guest plus tax & gratuities

One choice of each of the following...

## AMUSE BOUCHE

***Seared Scallop***
saffron beurre blanc, microgreens

## FIRST COURSE

***Seasons Stuffed Mushrooms***
crab, shrimp, cream cheese

***Beef Carpaccio***
truffle aioli, shaved parmesan, arugula,
capers, lemon

***Beet & Burrata***
roasted beets, arugula, balsamic reduction,
crushed pistachios, extra virgin olive oil

***Lobster Bisque***
bay shrimp, crème fraîche

## PALATE CLEANSER

***Mandarin Sorbet***

## MAIN COURSE

***Steak & Lobster***
7 oz tenderloin, lobster tail, parmesan-roasted potatoes,
drawn butter, broccolini, demi-glace

***Sablefish***
ponzu-marinated sablefish, Dungeness crab cake, lemon risotto,
garden vegetables, beurre blanc

***Duck Duo***
confit duck leg, seared duck breast, garlic mashed potatoes,
broccolini, roasted peppers, cabernet demi-glace

## DESSERT

***Chocolate Cake***
vanilla gelato, raspberry coulis

***Pecan Pie***
Chantilly cream, caramel sauce