

New Year's Eve Prix Fixe Menu La Plazuela

Appetizer/Salad

Poached Coldwater Lobster tail, arugula, avocado, cucumber, cherry tomato, chive vinaigrette and chive vinaigrette

served with

Mer Soleil Chardonnay Reserve, Santa Barbara County 2014

Entrée

Pan Seared Wagyu Filet Mignon, port wine demi-glace, pomme dauphinoise and roasted cauliflower

served with

Allegrini Palazzo Della Torre, Italy 2014

Dessert

Plate consisting of vanilla cake pop, chocolate éclair and Oreo cookie clock

served with

Ramos Pinto Port 10 Years

\$125 per person