



# New Year's Eve

## AMUSE BOUCHE

california sterling caviar  
*deviled egg*

## STARTERS

smoked steelhead trout  
*asparagus, meyer lemon remoulade*

seared ahi tuna  
*seaweed salad, pickled ginger, yuzu-soy sauce*

crab and lobster bisque  
*finished with sweet sherry*

## ENTRÉES

maine lobster tail  
*asparagus-piquillo risotto*

prime angus filet mignon  
*asiago potatoes, chanterelle-truffle demi glace*

angus short rib  
*red wine braised, horseradish mashed potatoes,  
roasted broccolini*

## DESSERTS

black cherry-ricotta cheesecake  
*marinated tart cherries*

bittersweet chocolate mousse  
*grand marnier, chocolate bark*

peppermint crème brûlée

75 PER PERSON  
*tax and gratuity not included*

*Adelina's*  
BISTRO