

Joshua Wilton House

** New Year's Eve Sample Menu **

Amuses Bouches

AM Fog Mushroom Pate-Crispy Pita-Parmesan cheese
Potato Blini-Crème Fraiche-American Caviar
Tuna Crudo-Pretzel Cup-Basil aioli
Mini Biscuits-Turner Ham-Lemon-Raspberry Jam
Gloria Ferrer Blanc de Noirs Brut NV (Carneros, California)

Cold

Backfield Farms Beef Tenderloin Carpaccio
baby arugula-manchego cheese-capers-truffle oil

'Caesar' Inspired By The French Laundry
parmesan-egg custard, brioche crouton, creamy lemon garlic dressing-baby romaine

King Crab Salad

avocado-ruby red grapefruit-scallion-crispy tortilla-chipotle honey glaze

House Smoked Salmon

bacon-herb potato salad-lemon oil-crispy spinach-roasted beets
Erath Pinot Gris `08 (Oregon)

Hot

Surf-n-Turf

Polyface Farms pork belly-shrimp and grits-cider molasses gastrique-hot house tomato salsa

Duck Confit

pomegranate Clementine date salad-5 spice pecans-hoisin glaze-sweet potato

Parmesan-Herb-Gnocchi

AM Fog Mushroom sauté-sun dried tomato-kale-chevre cream

Seared Sea Scallops

bacon roasted Brussels sprouts-pistachio vinaigrette-tomato 'jam'
Roncier Pinot Noir NV (France)

Entrée Choices

Lamb Double Chop

mint crust-Turner prosciutto lentils-honey glazed carrots-local morel mushroom sauce

Grilled Lobster

lemon risotto-almond butter filet beans-bouillabaisse sauce

Chilean Sea Bass

parsnip puree-lobster mac-n-cheese-vegetable confetti-champagne vanilla bean sauce

Aged Beef Tenderloin

local mushroom ragout-cabernet reduction-potato puree-broccoli-crispy onions
Mer Soleil "Silver" Chardonnay `08 (Santa Lucia Highlands, California)
Dry Creek Vineyard "Heritage" Zinfandel `08 (Sonoma County, California)

Cheese Course

French Ossau Iraty (sheep's milk)-carrot salad-raisin puree
Solera 1847 Oloroso Dulce Sherry NV

Dessert Choices

Pomegranate Crepes Suzette
Fudge Brownies with Date toffee Sauce
Key Lime Crème Caramel
Chocolate Soufflé Cake
Mandarin Cheesecake Charlotte
House Crème Brulée
Yalumba Museum Muscat NV (Australia)

Six-Course Prix-Fixe meal \$75 per person

Six-Course Prix-Fixe meal paired with wines \$100 per person

20% Gratuity may be added for parties of six or more
Please refrain from using cell phones in the dining room and lounge