



NEW YEAR'S EVE PREVIEW MENU • \$125/person

JARS & SLICED

CHOICE OF:

- tuna poke & shaved taro root*** radish / sriracha / cilantro
- beef tartare & sourdough*** capers / mustard / egg yolk
- tomato & burrata** basil / olive oil / balsamic
- spicy hamachi & avocado*** fresno chili / cilantro / oil
- hummus & toasted pita** chickpea / garlic / sesame
- shrimp ceviche & toast** agua chili / cucumber / red onion

GREENS

CHOICE OF:

- kale & romaine caesar*** focaccia / parmesan / lemon
- field greens & pear** champagne vinegar / candied walnuts / goat cheese
- cobb** bacon / avocado / blue cheese / tomato
- tomato soup** grilled cheese / basil pesto

SHARED PLATES

CHOICE OF:

- eggs & bacon*** crispy potato / grain mustard / sunny egg
- mussels** chorizo / chili / cilantro / corona
- shrimp scampi** spaghetti squash / garlic / lemon
- calamari steak** chili honey glaze / apples
- bone marrow*** fresno chili bourbon glaze
- tacos*** blackened ahi / avocado / jalapeño

SIGNATURE DISHES

CHOICE OF:

8oz filet*

9oz salmon*

- beer braised short ribs** horseradish potatoes / crispy onions
- vegan vegetable curry** coconut / cilantro / lime
- the searsucker burger*** house grind / chipotle / crispy onion
- braised pork butt** whiskey apples / brussel sprouts / prosciutto
- mary's organic chicken breast** grilled fingerling potato / blistered grapes / pomegranate
- scallops*** orange kabocha / crispy pancetta / red vein sorrel

SIDES

- butter potatoes**
- brussel sprouts**
- corn**
- spinach**
- mushrooms**

DESSERT

- chef celebration selection** cookie sammies / mini jars / chocolate bread pudding

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.