Lifesaving Station Restaurant

PRESENTS

NEW YEAR'S EVE CHEF'S TASTING

SERVED FROM 5PM-10PM

First Course

Local Tuna Crudo *

Citrus Ponzu | Pickled Radish | Avocado Mousse | Tobiko | Micro Shiso

Paired with 2022 Sancerre, Loire Valley

Second Course

Potato & Leek Soup with Crab and Caviar

Butter-Poached Lump Crab | American Sturgeon Caviar | Chive Oil | Crème Fraîche

Paired with NV Champagne Brut, Reims, France

Third Course

Pan-Seared Diver Scallop *

Butternut Squash Purée | Bourbon Bacon Jam | Brown Butter Emulsion | Sage

Paired with 2021 Chardonnay, Russian River Valley

Fourth Course

Braised Short Rib Ravioli

Parmesan Cream | Roasted Tomato Jus | Crispy Shallots | Micro Basil

Paired with 2019 Barolo, Piedmont, Italy

Fifth Course

Choice of:

Butter-Poached Halibut

Lemon-Herb Risotto | Wilted Spinach | Tomato Beurre Blanc

Paired with 2020 Chablis Premier Cru, Burgundy

8 oz Filet of Beef *

Apple-Bourbon Demi-Glace | Truffle Whipped Potatoes | Charred Asparagus Tips

Paired with 2019 Barolo, Piedmont, Italy

Finale

Flourless Chocolate Torte

Espresso Chantilly | Raspberry Coulis | Edible Gold Leaf

Paired with 2021 Ruby Port, Douro Valley

$100 per guest | Tax & Gratuity Additional

*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.