

# Happy New Year

## 2018

*first course*

LOBSTER RAVIOLI | BUTTERNUT SQUASH, KALE, SALSIFY

GRILLED SPANISH OCTOPUS | KALAMATA OLIVE, HARICOT VERT, ROMESCO

WINTER BLACK TRUFFLE SOUP | SALSIFY, POTATO, SHAVED PERIGORD BLACK TRUFFLE

SEARED MAINE DIVER SCALLOPS | BRAISED APPLEWOOD SMOKED BACON, CIPOLLINI ONION

NICOISE SALAD | LA QUERCIA PROSCIUTTO, PEQUILLO PEPPER, WHITE ANCHOVY AIOLI

ESTATE CITRUS & BABY KALE SALAD | PINK GRAPEFRUIT, CARA CARA ORANGE

PISTACHIO, CROWS DAIRY GOAT CHEESE, FENNEL

## *second course*

GRILLED FILET MIGNON | ASPARAGUS, ANCHO CHILI WHIPPED POTATOES, BORDELAISE

GRILLED COLORADO LAMB CHOPS | BABY ARTICHOKE, ZUCCHINI, CREAMY POLENTA

PAN ROASTED JOHN DORY | BABY ARTICHOKE, FENNEL, BLOOMSDALE SPINACH, OLIVE OIL FORK MASH

SAUTEED ARCTIC CHAR | GARLIC BRAISED BOK CHOY, SHITAKE MUSHROOM, OLIVE TAPENADE

BLACK ITALIAN TRUFFLE GNOCCHI | BUTTER POACHED DUNGENESS CRAB, PANCETTA, TUSCAN BLACK KALE

## *dessert*

BUTTERSCOTCH BOUDINO | CHANTILLY CREAM, ALMOND BISCOTTI

WARM FLOURLESS DARK CHOCOLATE CAKE | TOASTED PEANUTS, RASPBERRY JAM, HOUSE MADE VANILLA BEAN GELATO

*T. Cook's*

FIRST SEATING | \$95

MENU CRAFTED BY CHEF TODD ALLISON AND TEAM

Dishes may be modified to gluten-free upon request.

\*Contains (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.