

New Year's Eve 2012

APPETIZERS

Filo wrapped Brie--- topped with honey, almonds, fresh persimmons and fresh apples 12

Ahi Poke Tower--- Sashimi tuna, avocado, spouts, blood orange, tempura, rice 14

Hot Crab Dip---Dungeness crab, cream cheese, Italian bread crumb with tortilla chips for dipping 15

Sampler Plate---Crispy artichoke hearts, calamari, potato skins, and beef skewers 14

ENTREES

Served with soup or salad and fresh Willey Farm vegetables

Chicken Artichoke Pasta---Grilled chicken, garlic, olives, tomato, capers, artichoke, fresh basil, lemon butter sauce and angel hair pasta 20

Pumpkin Ravioli with a pine nut cream sauce 18

Lasagna made with our homemade sausage, beef, ricotta and mozzarella cheeses, topped with meat sauce 18

Steak and Lobster for Two---A split 10 oz North American lobster tail braised in garlic butter, two Top Sirloin steaks served with fresh herb mashed potatoes, finished with a cheesecake sampler 78 upgrade to Filet Mignon steaks 94 Lobster tail only 65

Fresh Salmon---Naturally raised Loch Ducart salmon with an almond crust topped with lemon beurre blanc over fresh herb risotto 28

Cioppino, our holiday favorite for 35 years--- Dungeness crab, shrimp, clams, mussels and fish in a garlic, red wine and tomato broth 30

Polenta with slow-cooked beef ragu---Choice beef slow-braised for 48 hours in a mushroom and red wine sauce, served over polenta 18

Mary's Chicken---pan-seared, crispy skin chicken breast drizzled with vanilla port reduction served over almond-fig risotto 29

Lamb Shank--- slowly braised in red wine-tomato broth, carrots and onions, served over fresh herb mashed potatoes 27

Prawn Scampi---Wild Mexican prawns with a Paris bistro scampi sauce served with angel hair pasta 28

Rib Eye Steak---14 ounce USDA Choice steak grilled over an open flame, served with roasted potatoes 29

Filet Mignon---pan-seared and topped with gorgonzola cheese, sautéed portabella mushrooms and balsamic fig reduction, served with roasted garlic mashed potatoes 33

Celebrating our 35th New Year's Eve, Thank you