

ALL WATER

SEAFOOD & OYSTER BAR

NEW YEAR'S EVE MENU

\$150

AMUSE

Local Oyster / Sturgeon Caviar

1ST COURSE

*Local Rockfish Crudo / Pickled Chili
Blood Orange / Flake Salt / Micro Radish*



2ND COURSE

*Tri Color Beet Napoleon / Chèvre / Hazelnut / Sherry Vinaigrette
Black Lava Salt / Wild Arugula*

3RD COURSE

Winter Squash Soup / Chili Oil / Candied Pepita / Crème Fraîche

4TH COURSE

(Choice of One)

*Grilled Scallop / Uni / Local Mussels
Heirloom Tomato White Wine Linguine / Grated Bottarga*

OR

*King Crab / Filet Mignon / Local Asparagus
Manchego Sweet Potato Purée / Truffle Demi-Glace*

OR

*Casarecce Pasta (Gluten-Free) / White Truffle Pecorino Cream
Romanesco / Raddichio / Toasted Pine Nut*



5TH COURSE

DESSERT TRIO

*Rose Panna Cotta / Lavender Gelée
Dark Chocolate Tart / Pomegranate Couli
Mini Crème Brûlée Cheesecake / Local Berries*