West Shore Café New Year's Eve 2019

COURSE ONE: PLEASE CHOOSE ONE

DUNGENESS CRAB CAKE
avocado / ruby grapefruit / cilantro

HOUSE BURRATA
grilled seasonal fruit / lavender truffle honey / focaccia

PEI MUSSELS
coconut curry broth / crispy brussels sprouts / cilantro

COURSE TWO: PLEASE CHOOSE ONE

WEST SHORE CAESAR
baby kale/ romaine/ croutons/ parmesan

ANJOU PEAR SALAD
radicchio/ endive/ walnuts/ pt reyes blue/ balsamic vinaigrette

POTATO LEEK SOUP
california sturgeon caviar/ dill / crème fraiche/ pome frites

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COURSE THREE: PLEASE CHOOSE ONE

SEARED SCALLOPS
crab & parmesan cous cous/ cherry tomato/ micro basil / lemon thyme butter

PAN ROASTED GNOCCHI
candied yams / brussels sprouts / sage/ pistachio/ aged balsamic

PACIFIC SALMON
sesame sticky rice/ chili glazed miso carrots/ ponzu sauce / scallion kimchi

SMOKED CAB SHORT RIB
roasted root vegetables/ yukon potato confit / red wine bordelaise

ELK TENDERLOIN
crispy brussels sprout hash/ candied yams/ goat cheese /cabernet fig reduction

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DESSERT COURSE

DESSERT TRIO
dark chocolate ganache torte / citrus cheesecake / champagne crème brulee

second seating includes appetizer spread of artisan cheeses and meats, welcome cocktail and Champagne toast at midnight

Executive Chef Robb Wyss