

**ARTISAN BEACH
HOUSE** RESTAURANT & LOUNGE

NEW YEAR'S EVE DINNER

AMUSE BOUCHE

Foie Gras Crepe Meille-Feuille

FIRST COURSE

Seafood Delight

Maine Lobster, King Crab, East & West Coast Oysters
Mignonette Pearls, Lemon Cheeks, Louis Sauce, Drawn Butter

SECOND COURSE

Acorn Squash and Winters Green Salad

Roasted Acorn Squash, Petit Lettuce, Shaved Root Vegetables,
Crispy Quinoa, Pomegranate Dressing

INTERMEZZO

Lime Sorbet, Mint Granite, Brut Champagne

ENTRÉE COURSE

Domestic Wagyu Striploin

King Trumpet, Chantarelles, Demi, Root Vegetable Tart

DESSERT

Burnt Basque Cheesecake

Berries, Citrus Zest

Allergy or dietary information is available upon request from your server. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For your convenience, a 18% service charge will be added to your check.