NEW YEAR'S EVE

Prix Fixe Dinner
95 per guest · 135 with pairings

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AMUSE

Smoked Oyster
Tequila Granita, Nasturtium
Pairing: Lambert, Sparkling Rosé, Loire, FR

FIRST

guest choice of:

Masala Fried Shrimp
Cilantro Lime Slaw

Roasted Asparagus
Goat Cheese Crème, Hazelnut

Pairing: Trimbach, Pinot Blanc, Alsace, France

SECOND

guest choice of:

Caesar Salad
Baby Gem, Ricotta Salata, Croutons

Lobster Bisque
Puff Pastry, Sherry

Pairing: Chemistry, Chardonnay, Willamette, OR

THIRD

guest choice of:

Lamb Shank Ragout
Root Vegetables, Au Jus

Royal Trumpet Tagliatelle
Garlic, Sage Crème

Pairing: Ducroux Gamay, Beaujolais, FR

FOURTH

guest choice of:

Grilled Filet Mignon
Herbed Fingerlings, Veal Glace, Broccolini

Roasted Halibut
Whipped Potato, Asparagus, Dill & Lemon Blanc

Pan-Roasted Duck
Broccolini, Blackberry Glace

Pairing: Buxy, Mercurey Pinot Noir, Burgundy, FR

FIFTH

Les Bonbons — Assorted Sweet Treats
Digestif Cocktail: Brandy, Borghetti Espresso Liqueur & Amaro Averna

WISHING OUR GUESTS A WONDERFUL NEW YEAR AHEAD

THE BERKELEY