



MONTEREY
AMERICAN BRASSERIE

New Year's Eve

FIRST SEATING 5:00PM - 8:30 PM \$125

SEATING TIMES 5:00PM - 6:30 PM

APPETIZERS

WAGYU CARPACCIO gribiche, pickled quail egg, crispy shallots

VEGETABLE POT AU FEU artichoke, baby fennel, turnip, carrot, black truffle

CAESAR SALAD little gem, white anchovies, croutons

OYSTERS ON THE HALF SHELL blood orange granita, serrano chili

ROASTED SWEETBREADS chanterelle bisque, braised chestnuts, cipollini onions

HOKKAIDO SCALLOP CRUDO ossetra caviar

CAPELLINI parmesan cream, egg yolk, white truffle (supplement \$65)

ENTREES

DRY AGED ROHAN DUCK stuffed cabbage, hen of the wood mushrooms, duck jus

BEEF TENDERLOIN sautéed spinach, potato puree, foie gras sauce

BLACK TRUFFLE RISOTTO wild mushrooms, parmesan

ROASTED TILEFISH butter poached lobster, swiss chard, spiced lobster sauce

IBERICO PORK CHOP baby beets, kumquats

STEAMED BLACK BASS saffron, clams, mussels, prawn, butterball potatoes,
sweet onion & fennel

DESSERTS

CHOCOLATE SOUFFLE grand marnier anglaise

PERSIMMION PUDDING hard sauce, pomegranate seeds, candied pecans
& tangerine sorbet

ILE FLOTTANTE passion fruit sauce, pistachios

BABA AU RHUM goslings black seal

HONEYNUT SQUASH maple crème brulee, candied pumpkin seeds