



**MONTEREY**  
AMERICAN BRASSERIE

*New Year's Eve*

SECOND SEATING 8:30PM - 2:00 AM \$195

SEATING TIMES 8:30PM - 9:30 PM

OYSTER ON THE HALF SHELL blood orange granita, serrano chili  
CHAMPAGNE pierre gimmonet belles années blanc de blancs

**APPETIZERS**

- WAGYU CARPACCIO gribiche, pickled quail egg, crispy shallots  
CHILLED HALF LOBSTER avocado, tomatillo sauce, pickled jalapeno, watercress  
CAESAR SALAD little gem, white anchovies, croutons  
BLUEFIN TUNA TARTARE santa barbara uni, cucumber, sesame uni sauce  
HOKKAIDO SCALLOP CRUDO ossetra caviar

**MID COURSE**

- ROASTED SWEETBREADS chanterelle bisque, braised chestnuts, cipollini onions  
VEGETABLE POT AU FEU artichoke, baby fennel, turnip, carrot, black truffle  
BLACK TRUFFLE LASAGNA black truffle fonduta  
CAPELLINI parmesan cream, egg yolk, white truffle (supplement \$65)  
SCOTTISH LANGOUSTINE SCAMPI garlic, lemon, butter

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

**DESSERTS**

- CHOCOLATE SOUFFLE grand marnier anglaise  
PERSIMMON 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