

# The Eastside

Join us for

## NEW YEARS EVE

**5:30 SEATING**

**3 COURSE MENU**

### **1<sup>ST</sup> COURSE:**

**AHI TUNA "TOMATO"** *blue lump crab, avocado, pickled papaya ponzu*

*Or*

**TRUFFLED ENOKI MUSHROOM BISQUE** *crispy duck confit, foie gras, crostini,  
fleur de sel, chives*

### **2<sup>ND</sup> COURSE:**

**SEARED OPAKAPAKA** *lobster & sweet white corn risotto, tempura asparagus spears,  
basil lemongrass butter*

*Or*

**PANKO HERB CRUSTED RACK OF LAMB** *baby spoonleaf spinach, Yukon gold potato,  
sundried tomato & goat cheese torte, Rioja wine sauce*

### **3<sup>RD</sup> COURSE:**

**BELGIUM CHOCOLATE "LAVA CAKE"** *molten chocolate center, Chantilly cream, gold  
leaf*

**FOOD ONLY \$50**

**FOOD W/WINE PAIRINGS \$74**

# The Eastside

Join us for

## NEW YEARS EVE

**9:00 SEATING**                      **5 COURSE MENU**  
**& LIVE ENTERTAINMENT**

**AHI TUNA "TOMATO"** *blue lump crab, avocado, pickled papaya ponzu*

**SEARED OPAKAPAKA** *lobster & sweet white corn risotto, tempura asparagus spears,  
basil lemongrass butter*

**TRUFFLED ENOKI MUSHROOM BISQUE** *crispy duck confit, foie gras, crostini, fleur de  
sel, chives*

**PANKO HERB CRUSTED RACK OF LAMB** *baby spoonleaf spinach, Yukon gold potato,  
sundried tomato & goat cheese torte, Rioja wine sauce*

**BELGIUM CHOCOLATE "LAVA CAKE"** *molten chocolate center, Chantilly cream, gold  
leaf*

**CHAMPAGNE TOAST**

**PARTY FAVORS**

**CAVIAR SERVICE AVAILABLE**

**FOOD ONLY \$70**

**FOOD W/WINE PAIRINGS \$110**