



## NEW YEAR'S EVE 2009 - PRIX FIXE MENU

50 – PER PERSON, ADD 25 WITH WINE PAIRINGS

### FIRST COURSE – SOUP / SALAD Choice of:

- LOBSTER & SQUASH BISQUE  
savory japanese squash & lobster bisque
- TUNA TATAKI SALAD  
seared seasoned yellow fin tuna on a bed of arugula,  
seaweed and kaiware sprouts, chef's balsamic ponzu sauce
- CHICKEN OR TOFU TERIYAKI SALAD  
wok tossed chicken or grilled tofu and mixed vegetables  
nested in an iceberg lettuce shell with bleu-sabi dressing

SUGGESTED WINE : DRY CREEK, SAUVIGNON BLANC

### SECOND COURSE - APPETIZER Choice of:

- ARTISAN CHEESE PLATE  
humboldt fog cheese and fruit chutney sprinkled with  
toasted almonds, served with chef's homemade rice cracker
- BAKED MUSSELS AND BLUE CRAB  
baked new zealand green mussels topped with maryland  
lump blue crab meat, masago, scallions, spicy aioli
- GYOZA WITH VEGETABLE TEMPURA  
fried pork dumplings with assorted vegetable tempura

SUGGESTED WINE : JOEL GOTT, "THE SHOW", CABERNET SAUVIGNON

### THIRD COURSE – ENTRÉE Choice of:

- EVERGREEN ROLL AND ZEN ROLL  
**evergreen roll** - lobster salad, cream cheese, avocado, asparagus,  
wrapped in shoe string potato, deep fried, tobiko, wasabi/eel sauce  
**zen roll** - shiso asparagus, avocado, cucumber, kanpyo,  
yamagobo, sliced avocado on top, bleu sabi or spicy aioli sauce
- VESUVIUS ROLL – SUSHI COMBINATION  
crab meat, avocado, jalapeno topped with poached scallops,  
scallions, kani crab, mozzarella cheese, masago, baked,  
balsamic glaze, accompanied with 6 pieces of nigiri sushi
- MISO SEA BASS AND FILET MIGNON  
6oz chilean sea bass and 4oz certified angus filet mignon,  
served with sautéed fingerling potatoes and mushrooms
- TOFU & VEGETABLE BIBIM BOP (MIXED RICE BOWL)  
organic mixed greens and seaweed with tossed arugula, carrots,  
shitake mushrooms, zucchini, bean sprouts, daikon and tofu over  
sushi rice dusted with blue nori powder.  
served with gochujang (spicy chili) sauce.

SUGGESTED WINE : CASTLE ROCK RESERVE, PINOT NOIR

### FOURTH COURSE - DESSERT Choice of:

- JAPANESE MOCHI  
japanese rice cake ice cream with red bean candy and  
red bean molasses
- CHEESECAKE  
with sliced asian pear and persimmon, crème fraiche

SUGGESTED WINE : JACKSON TRIGGS, ICEWINE