

PELICAN GRILL & BAR

NEW YEAR'S EVE | DECEMBER 31, 2018

AMUSE-BOUCHE

FOIE GRAS MOUSSE

profiterole, blueberry compote

Schramsberg, Blanc de Blanc, Brut, Napa Valley

APPETIZERS

please select one

SALMON TARTARE

charred cucumber, pickled beets, sunchoke chips, grapefruit gastrique

BUFFALO CARPACCIO

radish, pickled shallots, capers, ciabatta, tonnato sauce

ROASTED BEETS

apples, fennel, candied pecans, whipped goat cheese, sorrel, champagne vinaigrette

Chardonnay, Hanzell, Sonoma Valley | Pinot Noir, Louis Latour, Mecurey, Burgundy

ENTRÉES

please select one

BEEF WELLINGTON

mushroom duxelle, foie gras mousse, roasted salsify, prosciutto, spinach purée, red wine sauce

LOBSTER & SCALLOPS

crimson lentils, cauliflower, pancetta, golden raisins, upland cress, carrot purée, vadouvan

ROASTED DUCK

breast & confit leg, baby turnips, braised greens, roasted delicata squash, blackberry demi

GRILLED EGGPLANT

catalan-style shelling beans, purple kale, cherry tomato, petite arugula

Chardonnay, Hanzell, Sonoma Valley | Pinot Noir, Frank Family, Carneros

DESSERTS

please select one

NEW YEAR RESOLUTION

vanilla crème brûlée, chambord raspberry compote,
chocolate dipped pistachio sable, raspberry macaroon

MIDNIGHT DECADENCE

dark chocolate mousse, coconut angel food cake, mojito sabayon, coconut crémeux

Donnafugata, 'Ben Rye,' Passito de Pantelleria, Sicily

\$155 per adult | **\$215** per adult with wine pairing | **\$65** per child under 12

Pricing excludes additional alcohol, tax & service charge. Complimentary valet parking available.