



**New Year's Eve (12/31/18)**

**5 Course Tasting Menu**

**\$95 PER PERSON** (COMPLIMENTARY GLASS OF CHAMPAGNE)  
**\$85 PER PERSON** for iPic GOLD, PLATINUM, AND PLATINUM ELITE MEMBERS  
**\$35 WINE PAIRING** (OPTIONAL)

**FIRST**

OSSETRA CAVIAR

mini yukon gold potatoes, crème fraiche, ossetra caviar, chives

**SECOND**

ROASTED BEET & BURRATA

creamy burrata, red + gold beets, wild arugula, black garlic balsamic, smoked sea salt

**THIRD**

SEARED SCALLOPS

cauliflower puree, brown butter-yuzu vinaigrette, pea tendrils

-or-

FOIE GRAS TORCHON (+\$15 Supplemental Charge)

fig + ginger compote, toasted brioche, chervil

**FOURTH**

BUTTER POACHED LOBSTER TAIL

black truffle risotto, charred asparagus

*(Add Shaved Black Winter Truffles +\$15 Supplemental Charge)*

-or-

GRILLED LAMB CHOPS "SCOTTADITO"

herb roasted potatoes, soy-garlic glaze, charred asparagus

**FIFTH**

RASPBERRY & VANILLA BAKED ALASKA

warm toasted meringue, dark chocolate sauce, raspberries