

TWENTY6

HOLIDAY MENU

NEW YEAR'S EVE

Monday, December 31st, 2018

5 PM to 11 PM

\$84 per person

FIRST COURSE

Green Pea Soup
Leek Fondue, Crispy Potato Skins

SECOND COURSE

Charred Fig & Arugula Salad
Basil, Grana Padano, Toasted Pecans, Saba

ENTRÉE

Grilled Filet Mignon
Fingerling Potatoes, Root Veg, Pan Demi Glace

Pan Seared Hokkaido Scallops
*Roasted Fennel, Sautéed Arugula,
Leek Soubise, Citrus Relish*

DESSERT

Strawberries & Champagne Cake
*Vanilla Chiffon, Whipped Champagne Frosting,
Sparkle Sugar*