

CITY KITCHEN NEW YEAR'S EVE MENU

Tuesday, December 31, 2024 | Seating starting at 5:00pm



A la carte -or-

Three courses \$45 per person -or-

Three courses with wine pairing \$65

First Course

Crab & Crawfish Bisque \$9

Rich Bisque with lump crab, crayfish tails, cream, dry sherry & Truffle oil

Wine pairing: Heinz Eifel Riesling Shine (Germany) \$8.25

Scallop Canapés \$15

Pan seared sea scallops on toasted Brioche rounds with warm bacon jam, roasted tomatoes, lemon aioli and chives served with lemon dressed greens

Wine Pairing: The Icon Rock Sauvignon Blanc (Chile) \$8.50

New Year's Salad \$9

Mixed baby greens, Mission figs, roasted carrots & beets, cucumbers, red onion, cherry tomatoes, toasted almonds & Vermont goat cheese crumbles with a blood orange vinaigrette

Wine Pairing: Angeline Pinot Noir (Santa Rosa, CA) \$9.50

Second Course

New Orleans Seafood Delight \$32

Seared scallops, gulf shrimp, crawfish and Swiss chard sautéed with blistered cherry tomatoes & shallots tossed in a Cajun Creole sauce with egg fettucine served with toasted rosemary focaccia

Wine Pairing: Cambria Chardonnay (Santa Maria Valley, CA) \$10.25

Steak & Crab \$33

Petite sirloin char-grilled and a pan seared Maryland style crab cake topped with a blood orange hollandaise and served with white truffle potato fingerlings and roasted bacon Brussels sprouts & Charred Lemon

Wine Pairing: Noble Vines 181 Merlot (Lodi, CA) \$8.50

Simple Chicken \$20

Herb marinated chicken breast grilled topped with a warm bacon-mustard brown butter served with a roasted red pepper & leek potato cake and snipped buttered green beans

Wine Pairing: Cht. St. Michelle Chardonnay (WA) \$8.00

Rack of Lamb \$35

French cut bourbon & herb marinated rack of lamb "Lollipops" finished with an Amarena cherry-port wine reduction sauce served with butternut squash & feta cheese au gratin and Rainbow Swiss chard

Wine Pairing: Jacob's Creek Shiraz (AUS) \$6.25

Third Course

Caramel Apple Cheesecake \$9

New York style cheesecake with apple pieces folded in topped with cinnamon crumbs and drizzled with caramel

Wine Pairing: Risata Prosecco split (IT) \$10.00

White Chocolate & Cherry Bread Pudding \$10

Classic bread pudding with white chocolate and sour cherries served with a side of warm cream

Wine Pairing: Grahams Port LBV (Portugal) \$8.25

WE WISH YOU A HAPPY NEW YEAR!!!