

NEW YEAR'S EVE

Monday, December 31, 2018

8:00 pm Seating

FIRST COURSE

Choice of

Dungeness Crab Bisque
crab | espelette pepper

Chino Farms Salad
radish | citrus | marcona almonds

SECOND COURSE

Choice of

Foie Gras Ballotine
port wine | sauternes | brioche

Smoked Salmon
horseradish | green apple | crème fraîche

THIRD COURSE

Choice of

Pan Seared Halibut
cuttlefish risotto | heirloom carrot

Snake River Farms Beef Duo
cheek fillet | turnip | truffle

FOURTH COURSE

Midnight Moon
California honey | grappa | walnut

DESSERT

Choice of

Gianduja Chocolate Mousse
cocoa nib arabesque | banana & passion fruit sorbet

Coconut Frangipane
pasta frolla | roasted pineapple | pineapple sorbet

FIVE-COURSE MENU

\$199 per adult

8:00 pm seating

Pricing is exclusive of tax and gratuity.

RESERVATIONS

858.314.1996



Amaya