

PLEASE JOIN US FOR A

New Year's Eve

CELEBRATION

BONNE ANNÉE
2025

FOUR COURSE HOLIDAY MENU

3 SEATINGS:

4 PM | 6 PM | 8 PM

TUESDAY | **31** | DECEMBER

FOR RESERVATIONS
PLEASE CALL: 714.434.7900

BONNE ANNÉE
2025

FOUR COURSE MENU

-OPTIONAL MENU ADD-ONS-

TOASTED SANTA BARBARA HOUSE SMOKED SALMON TEA SANDWICHES
GARLIC CHIVES, PICKLED CUCUMBERS \$38 (4 PIECES)

SEA URCHIN AND CAVIAR BRIOCHE BITES -
OREGANO & MAUI ONION CHUTNEY (2 BITES) \$55

SCALLOPS CRUDO + TRUFFLE VINAIGRETTE (2 SHELLS) \$34

-FIRST COURSE-

TARTARE OF TUNA
WITH KALUGA CAVIAR SOY EMULSION, PICKLED ONION, TOAST

WINE PAIRING
SPARKLING ROSÉ, CRÉMANT D'ALSACE HUBERT MEYER BRUT NV

BONNE ANNÉE
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-SECOND COURSE SELECTIONS-

*SIX OYSTERS ON THE HALF SHELL
MIGNONETTE*

*"CRUDO" OF WILD CORAL REEF GROUPER CRUDO
RED APPLE BALSAMIC & SOY JUS, SALTED LEMON CURD TOASTED CORIANDRE,
HIDDEN ROSE APPLE & FUYU PERSIMON, SEL GRIS*

*APPETIZER TAGINE OF GRILLED LAMB RIBEYE +
LAMB MERGUEZ SAUSAGE + PRAWN
MINT EMULSION, ALMOND CHARMOULAH, SPICY COUSCOUS SALAD
WITH DATES, APRICOT & CHICK PEAS*

*ICEBERG BLOCK BABY RED OAK & CELERY ROOT SALAD,
GREEN CELERY, CUYAMA ORCHARDS APPLE SHAVED TRUFFLE TARTUFFO CHEESE,
TOASTED PINE NUTS, YUZU-MUSTARD VINAIGRETTE*

*SEPPIA & SCALLOPS A LA PROVENCALE
JUS DE POULET "OLIVES-ANCHOIS", ORANGE ZEST,
SWEET GARLIC, & GARLIC CHIVES RISOTTO, A TOUCH OF BOTTARGA*

WINE PAIRING

HENRY BOURGEOIS, SANCERRE 2023, FRANCE

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-THIRD COURSE SELECTIONS-

SOIGNÉ STEAK + LOBSTER

MAINE LOBSTER, PRIME FILET, TRUFFLE ARMAGNAC JUS,
PRESSED CELERY ROOT & POTATO GRATIN, ESPUMA HOMARD

MESQUITE LIGHTLY SMOKED ORA KING SALMON
SORREL & LEMON CRÈME, BLACK GARLIC BUTTER JUS,
ARTICHOKE POMME FOURCHETTE

ROASTED DUCK BREAST

DUCK LEG CONFIT, ROASTED DUCK BREAST, DUCK LIVER & CHESTNUT
AGNOLOTTI, MADEIRA JUS, ROASTED TRUMPET ROYALE MUSHROOMS

WINE PAIRING

BEAUJOLAIS MORGON DOMAINE DE BEL AIR, 2021

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-DESSERT SELECTIONS-

VACHERIN VERVEINE ET GRAND MARNIER
LEMONGRASS ICE CREAM - ORANGE AND GRAND MARNIER GATEAU

PEAR AND SALTED CARAMEL UPSIDE DOWN GATEAU
CRÈME FRAICHE GELATO, CANDIED ALMONDS, POIRE WILLIAMS MOUSSELINE

SELECTION DE FROMAGES - \$15

-PRICING-

PER PERSON FOOD ONLY \$198

WINE PAIRING \$79

MENU SUBJECT TO CHANGE
PLEASE NO SUBSTITUTIONS
SET MENU/NO A LA CARTE