

# the Pink Cabana

**NEW YEAR'S EVE - FIRST SEATING**  
5:30pm-7:00pm | 3 courses \$135 | \$40 Wine Pairing

## FIRST COURSE

Veloute of Salsify, Maine Lobster, Black Truffle Crème, Tarragon

-or-

Winter Chicory Salad, Fuyu Persimmon, Spiced Pecans, Point Reyes Blue Cheese

-or-

Epoisses Risotto, Mascarpone, Micro Basil

**PAIRING:** Lulu Côtes du Jura 'Sous le Cerisier' 2018

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## SECOND COURSE

Maine Scallops, Celeryroot Puree, Mountain Rose Apples, Banyuls Gastrique

-or-

Creekstone Farms Prime Ribeye, Magic Myrna Potatoes,  
Creamed Garlic Kale, Bordelaise

-or-

Petaluma Chicken Breast, Pithivier of Black Truffle Sausage, Roasted Root Vegetables

**SCALLOPS PAIRING:** Camins 2 Dreams Gruner 2021

**CHICKEN OR STEAK PAIRING:** Coquelicot Mon Amour

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## THIRD COURSE

Passionfruit Tart, Italian Meringue, Mountain Huckleberry Syrup

-or-

Valrhona Chocolate Pot de Crème, Chantilly Cream, Dark Chocolate Pearls

**PAIRING:** Park Carte Blanche and Cassis Cocktail

-or-

2020 Marc Barriot Maury - Old Vine Grenache

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## SUPPLEMENTS

Haute Osetra Caviar Service, Traditional Accompaniments 195 28gr  
Black Winter Truffles MP

# the Pink Cabana

## NEW YEAR'S EVE - SECOND SEATING

8-9:30pm | 5 courses \$215 | \$68 Wine Pairing

Sparkling Rosé upon arrival  
Chef's Choice Amuse Bouche

### FIRST COURSE

Veloute of Salsify, Maine Lobster, Black Truffle  
Crème, Tarragon

-or-

Winter Chicory Salad, Fuyu Persimmon, Spiced  
Pecans, Point Reyes Blue Cheese

**PAIRING:** Birds of Passage, Rosé of Refosco

### SECOND COURSE

Agnolotti of Red Kuri Squash, Reggiano,  
Brown Butter, Chives

-or-

Epoisses Risotto, Mascarpone, Micro Basil

**PAIRING:** Lulu Côtes du Jura 'Sous le Cerisier' 2018

### THIRD COURSE

Maine Scallops, Celeryroot Puree,  
Mountain Rose Apples, Banyuls Gastrique

-or-

Wild John Dory, Whipped Russet Potatoes,  
Local Mushrooms, Meunière Sauce

**PAIRING:** Camins 2 Dreams Gruner Vetliner 2021

### FOURTH COURSE

Creekstone Farms Prime Ribeye, Magic Myrna  
Potatoes, Creamed Garlic Kale, Bordelaise

-or-

Petaluma Chicken Breast, Pithivier of Black Truffle  
Sausage, Roasted Root Vegetables

**PAIRING:** Coquelicot Mon Amour

### FIFTH COURSE

Passionfruit Tart, Italian Meringue,  
Mountain Huckleberry Syrup

-or-

Valrhona Chocolate Pot de Crème,  
Chantilly Cream, Dark Chocolate Pearls

**PAIRING:** Park Carte Blanche and Cassis Cocktail

-or-

2020 Marc Barriot Maury - Old Vine Grenache

### SUPPLEMENTS

Haute Osetra Caviar Service,  
Traditional Accompaniments 195 28gr

Black Winter Truffles MP