



THE RED DOOR
ETHICALLY SOURCED SEASONAL CUISINE



NEW YEAR'S EVE 2016

AMUSE

fig & olive tapenade, goat cheese, roasted walnuts

FIRST

Choice of one

Lobster Bisque
chives & chive oil

Arugula Salad

candied pecans, persimmon, radish, manchego, red wine vinaigrette

MAIN

Choice of one

Certified Angus Filet

6oz filet mignon, celery root mashed potatoes,
Stehly farm vegetables, port wine reduction

Duck Breast Confit

teriyaki glaze, apricot stuffing, Stehly Farm vegetables

CHAMPAGNE TOAST

SWEET

Choice of one

Carmel Panna Cotta

poached pear chutney and walnuts

Meyer Lemon Cheesecake

caramelized roasted pecans, drizzled white chocolate

\$65 per person

Limited regular menu available