



BLUE HERON
RESTAURANT

New Year's Eve 2018

Early Seating

First Course

(please select one)

Crab Bisque

Paprika Oil

Roasted Squash Salad

Baby Arugula, Endive, Shaved Radish, Pickled Cherries, Caramelized Squash
Great Hill Blue Cheese, Honey Banyuls Vinaigrette

Lemon Chive Fettuccini & Exotic Mushrooms

Housemade Lemon Chive Fettuccini, Sweet Butter
Exotic Mushrooms, Mustard Madeira Cream, Parmigiano-Reggiano

Pan Seared Sea Scallop

Bacon Corn Chowder, Charred Meyer Lemon, Herb Oil

Braised Rabbit

Three Cheese Cannelloni, Fava Beans, Salsify
Natural Braising Jus

One Fish, Two Fish

Ahi Poke, Halibut Ceviche
Shaved Radish, Chive Emulsion, Yuzu Asian Pear Relish
Plantain Chip, Sweet Potato Chip

Entrée Course

(please select one)

Butter Poached Prawn & Maine Lobster Tail

Blood Orange Butter, Lobster Bouillabaisse Risotto
Sautéed Spinach

Rosemary Encrusted Rack of Lamb

Zinfandel Demi Glace, Onion and Mint Jam
Goat Cheese Whipped Potatoes, Haricots Verts

Sake Miso Glazed Pan Seared Sea Bass

Ginger Butter Sauce, Red Grapefruit and Blood Orange Salad
Imperial Black Rice, Sautéed Spinach

Grilled Creekstone Farms Natural Filet Mignon

Sauce Béarnaise, Glazed Cipollini Onions
Gruyère White and Sweet Potato Gratin, Haricots Verts

Four Hour Braised Veal Short Ribs

White Wine Veal Jus, Parmigiano-Reggiano Polenta
Roasted Vegetables, Haricots Verts

Roasted Vegetable Ragout

Squash Parmigiano-Reggiano Risotto
12 Year Aged Balsamic, Haricots Verts

Dessert Course

Selection of Blue Heron Desserts

Pomegranate Prosecco Cocktail

\$70/person

Price does not include tax or gratuity



BLUE HERON
RESTAURANT

New Year's Eve 2018

Late Seating

Amuse Bouche

Your server will inform you of the Chef's preparation

First Course

(please select one)

Crab Bisque

Paprika Oil

Roasted Squash Salad

Baby Arugula, Endive, Shaved Radish, Pickled Cherries, Caramelized Squash
Great Hill Blue Cheese, Honey Banyuls Vinaigrette

Second Course

(please select one)

Lemon Chive Fettuccini & Exotic Mushrooms

Housemade Lemon Chive Fettuccini, Sweet Butter
Exotic Mushrooms, Mustard Madeira Cream, Parmigiano-Reggiano

Pan Seared Sea Scallop

Bacon Corn Chowder, Charred Meyer Lemon, Herb Oil

Braised Rabbit

Three Cheese Cannelloni, Fava Beans, Salsify
Natural Braising Jus

One Fish, Two Fish

Ahi Poke, Halibut Ceviche
Shaved Radish, Chive Emulsion, Yuzu Asian Pear Relish
Plantain Chip, Sweet Potato Chip

Entrée Course

(please select one)

Butter Poached Prawn & Maine Lobster Tail

Blood Orange Butter, Lobster Bouillabaisse Risotto
Sautéed Spinach

Rosemary Encrusted Rack of Lamb

Zinfandel Demi Glace, Onion and Mint Jam
Goat Cheese Whipped Potatoes, Haricots Verts

Sake Miso Glazed Pan Seared Sea Bass

Ginger Butter Sauce, Red Grapefruit and Blood Orange Salad
Imperial Black Rice, Sautéed Spinach

Grilled Creekstone Farms Natural Filet Mignon

Sauce Béarnaise, Glazed Cipollini Onions
Gruyère White and Sweet Potato Gratin, Haricots Verts

Four Hour Braised Veal Short Ribs

White Wine Veal Jus, Parmigiano-Reggiano Polenta
Roasted Vegetables, Haricots Verts

Roasted Vegetable Ragout

Squash Parmigiano-Reggiano Risotto
12 Year Aged Balsamic, Haricots Verts

Dessert Course

Selection of Blue Heron Desserts

Pomegranate Prosecco Cocktail

\$90/person

Price does not include tax or gratuity