

The Canal Club

NEW YEARS EVE

APPETIZER

CHOICE OF ONE

TAJIN TUNA TATAKI

EDAMAME PUREE, CHESTNUTS, SHAVED BABY VEGETABLES, JALAPEÑO SOY

PLANTAIN TAMALE

OAXACA CHEESE, PORK VERDE, RADISH ENSALADA

FREGOLA RISOTTO

KING TRUMPET MUSHROOM, CHAYOTE, BABY CORN, SPROUTS

Pairing

GERARD BERTRAND CUVEE BRUT

SOUP & SALAD

CHOICE OF ONE

GREEN CHILI LOBSTER CHOWDER

CORN FRITTER, CREMA

SPICED PEAR

FRISÉE, WHIPPED BLUE CHEESE, HONEY ROASTED PISTACHIO,
CHAMPAGNE VINAIGRETTE

MOUNTAIN ROSE APPLE

MACHE, CHIPOTLE GOAT CHEESE, HAZELNUT, GOLDEN BEET VINAIGRETTE

Pairing

HANZELL SABELLA CHARDONNAY

INTERMEZZO

CHAMPAGNE GAZPACHO

GUAVA PEARLS, ALMOND TUILE

ENTRÉE

CHOICE OF ONE

SMOKED SHORT RIB

CREAMED MASA, BABY VEGETABLES, PICANTE JUS

BAJA STRIPPED BASS

SMASHED PLANTAIN, GREEN ONION CHIMICHURRI

MASA FRIED QUAIL

LENTIL SUCCOTASH, PURPLE KALE, PIQUILLO BBQ

VEGETABLE PELLA

LEEK SOFRITO, TOMATO BROTH, SAFFRON RICE

Pairing

CHOICE OF ONE

RAMON BILBAO ALBARIÑO

TROUBLEMAKER SYRAH ZINFANDEL BLEND

DESSERT

CHOICE OF ONE

CHOCOLATE RUM CAKE

COCONUT MOUSSE, MACERATED BERRIES, COCONUT SHAVINGS

CHEESE CAKE FONDUE FOR 2

MIXED FRUIT, GRAHAM CRACKER COOKIES, SPONGE CAKE

Pairing

COCOA WITH A KICK

LATTE STYLE MILK WITH MOUNT GAY BLACK BARREL AND BAILEYS

\$79 PER PERSON

BEVERAGE PAIRINGS | \$100 PER PERSON