

SABIO

O N M A I N

New Years Eve 2017

\$95 per person | Sommelier Wine Pairing \$45

1ST COURSE

Cauliflower Panna Cotta

Sacramento White Sturgeon Caviar, Cured Egg, Chive, Meyer Lemon oil

2ND COURSE

Maine Lobster Bisque

Lobster Croquette, Chartreuse Chantilly, Fermented Celery Hearts

Organic Watsonville Lettuces

Avocado Cream, Puffed Buckwheat, Oro Blanco Grapefruit, Chili Dusted Yuba

Maple Glazed Devil's Gulch Pork Belly

Apple Butter, Sage, Pomegranate, Hazelnut

3RD COURSE

Seared Massachussets Day Boat Scallops

Braised Baby Fennel, Blood Orange Fondue, Roasted Beets, Pistachio

Grilled Rancho Alena Filet of Beef

Beef Fat Potatoes, Charred Broccolini, Crispy Shallots, Bearnaise, Pimenton de la Vera

Liberty Duck Cassoulet

Smoked Duck Breast, Confit Duck Leg, Toulouse Sausage, Iacopi Beans

4TH COURSE

Artisan Cheese

Hoshigaki, Persimmon Gel, Seed & Nut Crackers

5TH COURSE

Chocolate-Peanut Butter Cheesecake

Caramel Mousse, Chocolate Sauce, Peanut Brittle

Sorbet Trio

Coconut-Rum, Grapefruit, Satsuma Mandarin

Sticky Toffee Pudding

Whiskey-Toffee Sauce, Vanilla Ice Cream