

Seared Steakhouse

NEW YEARS EVE

Prix Fixe 12.31.2022

Starters

Tuna Poke \$18 \$18

Line caught tuna, spring onion, jalapeno, cucumber, citrus ponzu, pickled ginger aioli, wasabi sprouts

Crab Croquettes \$19

Hand picked crab, beurre blanc, Meyer lemon, arugula + fennel salad

Calamari \$16.5

Scallions, sesame, cilantro, lime, sweet chili + garlic aioli

1/2 Dozen Oysters \$19

Pineapple mignonette, house hot sauce, lemon

Truffle Fries \$14

Kennebec fries, truffle, parmesan, garlic aioli

1/2lbs. Chilled Gulf Prawns \$18

Ol Bay dusted prawns, yuzu + chili aioli, horseradish cocktail, lemon

Deviled Egg \$16

Local farm egg, lobster salad, caviar, chive, crispy shallot

(Pick One Item From Each Course)

First

Little Gems Caesar

Romaine hearts, Dino kale, garlic croutons, Parmesan, farm egg, Carlos's Caesar dressing

Crab Bisque

Dungeness crab bisque, creme fraiche, chives, caviar

Entree

Braised Short Rib \$59

Basil mash, heirloom carrots, Zinfandel braised short ribs, horseradish gremolata

Ora King Salmon \$62

Creme fraiche mash, chili + lemon roasted broccoli, lobster beurre blanc, grilled meyer lemon

Wagyu Prime Rib 12oz. \$60 18oz. \$70

Beeman Ranch slow roasted prime rib, creme fraiche mash, creamed spinach, horseradish, essential jus

Wagyu Ribeye \$64

Creme fraiche mash, chili + lemon broccolini, chimichurri, horseradish

Filet Mignon \$64

Creamed spinach, duck fat fried potatoes, demi, shallot + blue cheese butter

Surf & Turf \$68

5oz. filet mignon, Day Boat scallops, creme fraiche mash, roasted spinach, mushroom jus, demi glace

Dungeness Crab + Shrimp Bucattini \$64

Hand picked crab meat, Gulf prawns, cherry tomatoes, lemon, chili, Thai basil

Dessert

Chocolate Tart

Chocolate + orange cream, chocolate brownie, caramel corn crunch

Red Velvet Cake

Mini vanilla cone, champagne + Meyer lemon mousse, strawberry

For Reservations 707.762.5997 or Petalumaseared.com