Seared New Year's Eve

December 31st 2023
Prix Fixe Menu

Starters

1/2 dozen Oysters pineapple mignonette, hot sauce **$22**
Ahi Poke nori cracker, spring onion, ginger aioli, mandarin, crispy shallot **$20**
Roasted Brie ala Plancha cranberry + apple chutney, grilled bread **$18**
Truffle Fries parmesan, garlic aioli **$16**
Calamari scallion, cilantro, lime, sweet chili + garlic aioli **$17**
Deviled eggs lobster salad, chives, truffle **$16**
Crisoy Gulf Prawns papaya salad, ginger aioli, chilies, crispy shallots **$19**

Price includes one selection from each category below

First

Winter Salad
Baby mixed greens, goat cheese, pomegranate, beets, pears, shallot, quinoa + pistachio crunch, pear vinaigrette

Thai Shrimp Bisque
Yuzu crema, spicy shrimp salad, chives

Mains

Short Ribs $65
Braised short ribs, crème fraîche mash, roasted heirloom carrots, wild mushrooms, demi glace, horseradish gremolata

Line Caught Halibut $68
crème fraîche mash, Brussels sprout + bacon hash, lobster beurre blanc

8oz. Filet Mignon $70
Crispy duck fat potatoes, creamed spinach, black pepper demi glace, roasted shallot + blue cheese butter

Wagyu Prime Rib 12 oz. $70 or 20 oz. $80
Slow roasted prime rib, confit garlic mashed potatoes, creamed spinach, au jus, creamed horseradish

Beeman Ranch Ribeye $70
14oz. wagyu ribeye, crème fraîche mash, roasted broccolini, chimichurri, fresh horseradish

Surf n Turf $72
5oz. filet, Day Boat scallops, crème fraîche mash, roasted spinach, mushroom jus, demi glace

Dungeness Crab Linguini $72
Fresh pasta, hand-picked Dungeness crab, zucchini, wild mushrooms, basil, black truffle, grilled lemon

Dessert

Flourless Chocolate Cake
Blackberry puree, caramel corn-cashew crunch, vanilla bean whip, salted caramel

Lemon Tart
Meyer lemon custard, strawberry tart shell, marshmallow meringue, French macaron, strawberry

Petaluma Seared.com or Call 707.762.5997