

**THE PRESS BISTRO  
NEW YEAR'S EVE 2018**

**1<sup>ST</sup> COURSE**

DUNGENESS CRAB BISQUE, CRAB SALAD

*OR*

WINTER SALAD, FRIED GOAT CHEESE, BABY BEETS,  
CITRUS, FENNEL, RADISH

**2<sup>ND</sup> COURSE**

CONFIT PORK CHEEK, CAULIFLOWER GRATIN

*OR*

BUTTERNUT SQUASH FLAN, PARMESAN CRISP, WALNUTS,  
SAGE BROWN BUTTER

**3<sup>RD</sup> COURSE**

LOBSTER RAVIOLI

*OR*

MUSHROOM & RICOTTA RAVIOLI  
WITH BLACK TRUFFLE SAUCE, LEEKS, PEPPERCRESS

**4<sup>TH</sup> COURSE**

BRAISED BEEF SHORT RIB

*OR*

SLOW ROASTED SALMON  
WITH CELERY ROOT PUREE, ROASTED WINTER VEGETABLES

**5<sup>TH</sup> COURSE**

CHOCOLATE LAVA CAKE, VANILLA BEAN ICE CREAM

*OR*

CRÈPE SUZETTE, WINTER CITRUS, WHIPPED CREAM, ALMONDS

**\$75 PER PERSON**