DSRT CLUB

* HAPPY *

New Year

✦FIRST COURSE✦

DSRT House Salad

wild mixed greens | shaved fennel | seasonal fruit | feta cheese | pine nuts | house vinaigrette

DSRT Caesar Salad

romaine hearts | crisp white anchovy | spanish pumpkin seeds | house caesar dressing

Fire Kissed Broccolini

sweet chili | open flame grilled broccolini | toasted almonds | goat cheese

Poppyseed Crusted Albacore

lightly seared albacore | avocado puree | watercress | paprika oil | citrus segment

✦ SECOND COURSE ✦

California Halibut

Pan roasted halibut | winter corn | celery root | kumquat mustarda | baby chive

Mint & Pimento Lamb Chops

Cinnamon pimento rubbed Australian lamb | Golden mash potatoes | Black kale | creamy mint-churri

8oz 1855 Black Angus Filet | add 4oz lobster $15

Roasted cremini mushrooms| garlic 'n' wine spinach | golden mash potatoes | spiced demi

Chef's Cioppino

Black mussels | jumbo Indonesian shrimp | Spanish octopus | smoked sausage | San Marzano Chablis sauce

Strozzapretti Pasta | add chicken or shrimp $5

Parmesan broth and butter sauce | roasted cauliflower | baby tomatoes | spinach | fennel pollen

12oz Smoked Red Prime Rib

Achiote marinated 1855 prime rib | golden mash potatoes| spiced jus | buttermilk horseradish

✦ADD ON SIDES $8✦

Roasted Vegetable Medley

Roasted cauliflower | Mexican squash | Cremini Mushroom

Loaded Baked Potato

Butter | white cheddar | maple bacon | green onion | buttermilk creme

Crispy Brussel Sprouts

White Italian vinegar reduction | crispy pancetta | Spanish Manchego | sea salt

Artisan Bread Service

Sweet brown boule | toasted oats | cracked pepper & honey butter

✦ THIRD COURSE ✦

Strawberries n' cream

Madagascar vanilla custard | baked strawberry sauce | pop candy | strawberry dust

Gelato or Sorbet

locally sourced | handmade by La Dolce Piccola