

New Year's Eve Menu

STARTERS

Crispy Firecracker Shrimp 10

Six Delicate Rice Paper Wrapped Shrimp
with Sweet and Spicy Thai Chili Sauce and Wasabi Sesame Seeds

Escargot 11

Burgundy Snails Sauteed in Blue Cheese, Garlic and White Wine
Butter with Arugula in Crispy Mille Feuille

Baked Brie 9

Double Cream Brie Brushed with Dijon and Wrapped in Prosciutto and Fillo
with Raspberry Couli and Berries

Grilled Tomatoes and Goat Cheese 8

Grilled Fresh Tomato with Goat Cheese and Red Onion, Finished in
Red Wine Vinegar, Lime Juice, Cracked Black Pepper and Basil Oil

Rivera's Bleu Salad 8

Crunchy Romaine with Triple Smoked Bacon, Vine Ripe Tomatoes
and a Mountain of Bleu Cheese with Black Pepper Bleu Dressing

Arugula Salad 8

Peppery Arugula with Seared Grape Tomatoes and Toasted Pine Nuts Tossed
with Tarragon Vinaigrette and Dusted with Pecorino

Seafood Chowder 7

Sturgeon, Scallops and Butterfish with Potatoes, Bacon, Cream and Thyme

ENTREES

14 ounce Angus Rib Eye 25

Smoked Paprika Crusted over Black Pepper Onion Marmalade and
Roasted Garlic Mashed Potatoes

Tournedos of Beef Rossini 35

Angus Filet Medallions on Buttered Rusk under Seared Foie Gras Glazed with a
Reduction of Port Mediera Brandy and Veal Stock with Roasted Garlic Mashed Potatoes

Classic Surf & Turf 36

Butter Poached 5-ounce Cold Water Lobster Tail Paired with a 5-ounce Angus
Filet Medallion with Roasted Garlic Mashed Potatoes

Slow Roasted Prime Rib 28

12-Ounce Cut with Rosemary Jus, Portobello Roasted Turnover and
Roasted Garlic Mashed Potatoes

Scallops 24

Seared Canadian Diver Scallops over Mashed Potatoes with
Shellfish Butter and White Truffle Oil

Hawaiian Butterfish 29

La Plancha Grilled on Warm White Bean Salad

Seafood Melange 38

Saffron Lobster Broth with Butterfish, Diver Scallops and
a Cold Water Lobster Tail with Bliss Potatoes

Chicken with Goat Cheese 16

Panko Crusted Chicken Stuffed with Spinach, Sundried Tomatoes and Goat Cheese
on Pecorino Infused Rice with Lemon Butter

Roasted Duck 24

1/2 Crispy Roasted Pekin Duck Glazed with Sweet and Spicy Thai Chili Sauce on
Horseradish Mashed Potatoes

18% Gratuity May Be Added to Parties of 6 or More

Split Plate Charge: \$6