



New Year's Eve 2018

FIRST COURSE

EAST COAST OYSTERS

Chef's hand picked varieties, half dozen, served with accompanied sauces

STUFFED MUSHROOMS

Roasted shallot Boursin cheese, mushroom caps, herbed breadcrumbs

CLAMS CASINO

Little-neck clams, Chef's classic herbed-pepper compound butter, bacon

SECOND COURSE

SMOKY BUTTERNUT SQUASH SOUP

Roasted vegetable & chipotle stock, crème fraiche

CAESAR SALAD

Romaine hearts, herbed croutons, Parmesan Reggiano, classic anchovy dressing

APPLE & WALNUT SALAD

*Spring mix, cherry heirlooms, Danish bleu, toasted walnuts,
Red delicious apples, maple vinaigrette*

THIRD COURSE

CAFÉ PACIFIC STEAK & NOVA SCOTIA LOBSTER

A half three pound Canadian Lobster steamed, 7 oz. Prime tenderloin with cognac

LEMON SOLE AMANDINE

Almond crusted, sautéed julienne vegetables, lemon beurre blanc

7 OZ. PRIME FILET & BLACK TRUFFLE

Certified Prime Beef tenderloin, simply grilled, demi glace, fresh Italian Perigord truffles

16 OZ. DRY AGED PORK PORTERHOUSE

45-day dried aged Berkshire pork chop, cinnamon apples, golden raisin mostarda

ORIENTAL CHICKEN SALAD

Marinated chicken, iceberg lettuce, almonds, scallions, sesame, rice noodles, ginger dressing

FOURTH COURSE

NEW YORK CHEESECAKE

Bakery fresh from NYC, fresh cream, strawberry

CLASSIC BREAD PUDDING

Bourbon-cinnamon crème anglaise

CAFÉ PACIFIC SIGNATURE PECAN BALL

*Vanilla bean ice cream, toasted pecan, house-made chocolate sauce,
Almond tuile*

\$125 (per person, No substitutions, modifications or splits)