Cara Cara

NEW YEAR'S EVE

FIRST SEATING 5PM-8PM | $195 PER PERSON

FIRST COURSE

HAMACHI CRUDO GF
avocado, truffle ponzu, crispy puffed rice, micro shiso, Aleppo pepper

CHOPPED SALAD GF/V
radicchio, romaine, kale, chickpeas, red onion, pickled Fresno, provolone piccante, pistachios, shallot vinaigrette

SECOND COURSE

Choice of one

BEEF TENDERLOIN & SEARED SCALLOP GF
cauliflower puree, roasted maitake, glazed pearl onion, red wine jus, chive oil

ROASTED HALIBUT GF
celery root mousseline, roasted carrots, pistachio oil, toasted pistachios

CAULIFLOWER STEAK V/DF
roasted corn puree, chimichurri, toasted pine nuts

DESSERT

Take Away

COCONUT MACAROON BROWNIE V
LINGONBERRY MOHN KICHEL V
AUNT MELISSA'S GRANOLA V
STRAWBERRY CALAMANSI CARAMEL V
CHOCOLATE MARZIPAN CAKE V

V | VEGETARIAN VG | VEGAN GF | GLUTEN-FREE
NF | NUT-FREE DF | DAIRY-FREE

Price inclusive of 10.75% tax and 20% gratuity. Includes one glass of bubbles upon arrival.

A 6% wellness surcharge will be added to assist in providing healthcare benefits for our colleagues. Our menu is 100% seed oil-free and clean-fried® using avocado, olive, and fera fruit oil from Zero Acre Farms.