Cara Cara

NEW YEAR'S EVE

SECOND SEATING 8:30PM-11PM | $265 PER PERSON

AMUSE-BOUCHE

WEST COAST OYSTER GF
Fresno mignonette, cilantro, lime

FIRST COURSE *Choice of one*

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

SHRIMP COCKTAIL GF/V
U10 shrimp, horseradish, cocktail sauce, Marie Rose sauce

SECOND COURSE *Choice of one*

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

THIRD 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 *Choice of one*

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 and Champagne toast at midnight

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.