PARADISO

NEW YEAR'S EVE DINNER 2025
INDULGENCE MENU
$110 PER GUEST

Plus 18% Service Charge + Sales Tax

-CHEF'S AMUSE BOUCHE-

A little Welcome, Thank You, & Happy New Year from our Family to Yours!

-FIRST COURSE-
select one

GARLIC PRAWNS
Jumbo Wild Gulf Prawns, Garlic Butter, White Wine Sauce

ROASTED BEET SALAD
Heirloom Beets, Arugula, Humboldt Fog, Marcona Almonds, Champagne Vinaigrette

DUNGENESS CRAB & AVOCADO
Smashed Avocado, Cara Cara Orange, Ruby Grapefruit, Citrus Drizzle

APPLE & PROSCIUTTO SALAD
Mixed Greens, Gorgonzola, Candied Pistachios, Walnut Vinaigrette

LAMB CHOPS
Three Oven Roasted Lamb Chops, Insalata Caprese

-SECOND COURSE-
select one

BUTTERNUT SQUASH RAVIOLI
Wood Oven Roasted Chanterelle Mushrooms, Fresh Sage, Baby Arugula
Shaved Reggiano Parmesan

DUNGENESS CRAB RAVIOLI
Artichoke Hearts, Wild Arugula, Oven Dried Tomatoes, Champagne Basil Cream Sauce

-THIRD COURSE-
select one

SEAFOOD FETTUCCINE
Maine Lobster, Dungeness Crab, Scallops, Gulf Prawns, Spinach, Champagne Cream Sauce

MESQUITE GRILLED PRIME FILET MIGNON 8oz
Citrus Glazed Grilled Asparagus, Olive Oil Whipped Potatoes
Caramelized Shallot & **Woodford Reserve** Reduction Sauce

Make it a SURF and TURF ADD a 12oz Wood Oven Roasted Lobster Tail $65 supplement

WOOD OVEN ROASTED MAINE LOBSTER TAIL 12oz
Olive Oil Mashed Potatoes, Citrus Glazed Grilled Asparagus, Drawn Butter

LOCAL PETRALE SOLE
Caper Brown Butter, Olive Oil Mashed Potatoes
Florentine Sauteed Baby Spinach, Glazed Baby Carrots

PRIME RIB RISOTTO or CHANTETRELLE & WHITE TRUFFLE RISOTTO
Marsala Sauteed Mushrooms, Grilled Asparagus, Caramelized Garlic, Oven Dried Tomatoes
Roasted Cippolini Onions, 24 Month Aged Reggiano Parmesan

ADD Caramelized Seared Hokkaido Scallops To Any Entree $22 supplement

-FOURTH COURSE-
select one

DUTCH APPLE CRISP
Caramelized Apples, Vanilla Bean Gelato, Cinnamon Walnut Crumb Topping

BANANAS FOSTER BREAD PUDDING
Vanilla Bean Gelato & Whipped Cream, Candied Pecans, Callebaut Chocolate Sauce

MOLTEN CHOCOLATE CAKE
Dark Chocolate with Vanilla Bean Gelato, Shortbread Cookie

PARADISO

NEW YEAR'S EVE DINNER 2025

CELEBRATION MENU

$190 PER COUPLE

Plus 18% Service Charge + Sales Tax

~ CHEF'S AMUSE BOUCHE ~

A little Welcome, Thank You, & Happy New Year from our Family to Yours!

~ FIRST COURSE ~

DUNGENESS CRAB & AVOCADO
Smashed Avocado, Cara Cara Oranges, Ruby Grapefruit
Citrus Drizzle

~ SECOND COURSE ~

HANDMADE DUNGENESS CRAB RAVIOLI
Artichoke Hearts, Wild Arugula, Oven Dried Tomatoes
Champagne Basil Cream Sauce

~ THIRD COURSE ~

SURF AND TURF

DRY RUBBED SLOW ROASTED PRIME RIB 14oz
Horseradish Cream and Bone Broth Au jus

+

WOOD OVEN ROASTED COLD WATER LOBSTER TAIL 12oz
Olive Oil Mashed Potatoes, Citrus Glazed Grilled Asparagus
Drawn Butter, Lemon

~ FOURTH COURSE ~

TIRAMISU
Lady Fingers, Mascarpone, Whipped Cream, Zabaglione
Grated **Ghirardelli®** Dark Chocolate, **Ghirardelli®** Chocolate Sauce

Reserve now via OpenTable: