

Keenan's

at the PIER

NEW YEAR'S EVE MENU

4 COURSE \$90 PER PERSON

FIRST COURSE

CURRY POTATO FONDANT parsnip puree, kumquat marmalade, crispy carrot, chili oil

OR

SCALLOP uni foam, squid ink tuille, thai slaw, chili-cilantro oil, coconut coulis

OR

FRESH JUDD COVE OYSTERS pear, caviar, fennel frond, yuzu sauce

OR

DUCK RILLETTES duck confit, preserves, chevre, toasted baguette

SECOND COURSE

WINTER HARVEST SALAD arugula, grapefruit, fennel, red onion, delicata squash, sweet potato nest, star anise dressing

OR

WHISKEY CRAB SOUP dungeness crab, potatoes, mire poix, tomatoes, whiskey, sherry, toasted baguette

INTERMEZZO

MEYER LEMON SORBET & sparkling wine

ENTREES

KING OYSTER MUSHROOMS saffron risotto, leeks, carrot powder, manchego crisp, fried sage, parsley oil

OR

SWORDFISH* green olive butter, tomato sauce, capers, salami, angel hair pasta

OR

FIRECRACKER MAHI-MAHI* lime-chili crust, lemongrass forbidden rice, chili mango puree, sugar snap peas, sweet chilis

OR

ELK NEW YORK* juniper demi-glaze, chanterelle mushrooms, pickled blueberries, roasted carrots

OR

WAGYU STEAK OSCAR* wagyu skirt steak, dungeness crab, bearnaise, black truffle croquettes, grilled asparagus

DESSERTS

CHOCOLATE WALNUT CARAMEL TORTE chocolate-walnut filling, chocolate ganache, salted caramel sauce, fleur de sel

OR

PORT POACHED PEAR golden meringue, red currant glaze, vanilla mascarpone filling, candied nut crumble

OR

BOURBON BREAD PUDDING brioche, vanilla custard, cranberries, apple -brandy sauce

EXECUTIVE CHEF : ASHLEY KOVACEVICH

SOUS CHEF: CARVER MCLELLAN

*The health department warns against consuming undercooked protein and dairy products, as they may increase the potential for foodborne illness.
Please note while substitutions are gladly honored, additional costs may apply.

we strive to keep it local