

# PARADISO

## NEW YEARS EVE

### A LA CARTE MENU

#### Starters and Salads

##### **KUMAMOTO FRESH OYSTERS**

Mignonette & Cocktail Sauce  
19. 1/2 Dozen    36. Dozen

##### **CLAM CHOWDER**

11.

##### **CALAMARI**

Chipotle Aioli  
15.

##### **GARLIC PRAWNS**

4 Wild Gulf prawns sautéed in a Garlic White wine sauce  
18.

##### **FILET MIGNONETTES**

Pan seared in Marsala wine with mushrooms  
19.

##### **CHEESE PLATE**

Point Reyes Blue, Black Truffle Goat, Mt. Tam Triple Crème,  
Wagon Wheel aged cow's milk & Accoutrements  
22.

##### **WOOD OVEN ROASTED OCTOPUS**

Kalamata olives, artichokes, cherry tomatoes &  
Fingerling potatoes with Chimichurri  
20.

##### **BRUSSELS SPROUTS & PERSIMMON SALAD**

Sweet potato & fennel puree, tangerines, pomegranates  
15.

##### **ROASTED BEET SALAD**

Roasted kalettes, tangerines, goat cheese and candied pecans  
15.

##### **DUNGENESS CRAB & AVOCADO**

Housemade guacamole, Blood Orange, Pomegranate &  
mandarin  
23.

#### Entrees

##### **ASPARAGUS RISOTTO**

Yellow wax beans, soft poached egg  
28.

##### **FETTUCINI BOLOGNESE**

Housemade Meat Sauce  
28.

##### **SEAFOOD FETTUCINI**

Crab, Lobster, Prawns, Scallops, & Asparagus with a  
Champagne Cream Sauce  
38.

##### **OVEN ROASTED KING SALMON**

Panko and Herb Encrusted, dill Beurre Blanc Sauce,  
Fennel puree & garlic wax beans  
32.

##### **BAKED CRAB & ARTICHOKE RAVIOLI**

Dungeness crab meat & a Sage cream sauce  
28.

##### **CHILEAN SEABASS**

Dungeness crab, Lemon Beurre blanc Sauce,  
Mashed Potatoes & Asparagus  
45.

##### **DOUBLE LOBSTER TAILS**

7/8 oz Lobster Tails, Mashed Potatoes, & Asparagus  
68.

##### **14 oz. RIBEYE**

Mashed potatoes, asparagus, Zinfandel compound butter  
45..

##### **CHICKEN PARADISO**

Artichoke Hearts, Sun Dried Tomatoes, Basil Cream Sauce,  
Mashed Potatoes & Vegetables  
28.

##### **SHORT RIBS**

Served over mashed potatoes with vegetables  
30.

##### **RACK OF LAMB**

Full Wood Grilled Rack of Lamb with creamy polenta,  
Asparagus, & Port mushroom sauce  
45.

##### **DUCK BREAST**

Butternut squash puree, truffle cranberry sauce, home made  
biscuit, & a soft boiled egg  
39.

##### **14 oz. BERKSHIRE FARMS PORK CHOP**

Sweet Potato mash, Heirloom baby carrots,  
Maple Bacon & Au Jus  
48.

##### **8 oz. FILET MIGNON**

Truffle Grits, crispy Brussels sprouts, Chanterelles,  
& Au Jus  
45.

##### **12 oz. PRIME RIB**

Baked Potato & Vegetables, Au Jus & Horseradish Cream  
Sauce  
42.

ADD A LOBSTER TAIL to any dish 43.

#### Dessert

11. Each.

TIRAMISU, MOLTEN CHOCOLATE CAKE, APPLE CRISP OR CRÈME BRÛLÉE

CORKAGE \$18.00 Per 750 ml. / 18 % GRATUITY INCLUDED  
NO SPLITTING