

New Years Eve 2021

OCEANO KITCHEN

chilled local corn soup

red curry, king crab, lemongrass, thai basil, cancha crumble

wood roasted mushroom salad

crispy smoked duck leg, hazelnut, pickled honshimeji, black truffle vinaigrette

florida lobster anglotti

santa barbara sea urchin, tomato, calabrian chile, kholrabi, basil from our garden

wagyu sirloin

butternut squash farroto verde, happy rich broccoli, pumpkin seed gremolata

baked alaska

smoked sea salt caramel ice cream, pumphouse coffee sauce, toasted meringue

\$125_(plus tax) per person

5 course wine pairing - \$50 additional