

Land's End 

NEW YEARS EVE DINNER

In addition to our regular evening menu,
Executive Chef Miller presents the following
dinner specials

GLACIER POINT MUSSELS

coconut cream, ginger, garlic, cilantro, lemongrass &
toast points

\$17

BIG EYE TUNA TEMPURA ROLL

wasabi syrup, spicy aioli & ponzu sauce

\$25

COLD WATER CANADIAN LOBSTER TAIL

alder wood grilled, garlic, parsley & in-house ghee

\$20

MISO MARINATED SABLE FISH

sautéed baby bok choy, sesame soba noodles, red pepper
coulis, & wasabi syrup

\$30

SNAKE RIVER GOLD STAMP WAGYU NEW YORK STRIP

10oz. alder wood grilled, black salt, celeriac potato
purée, creamed spinach & Ossetra caviar

\$55

MONT-FERRANT BRUT ROSÉ

Penedes, Spain

Glass \$12 Bottle \$40