

47th Annual
**NEW
YEAR'S
EVE**
Celebration



WALDORF CHOPPED SALAD *GF V*

Shaved apples, walnuts, celery, radicchio, raisins, grapes, mesclun greens,
heirloom tomato, blue cheese, shallot dressing

ROASTED BABY BEET SALAD *GF V*

Tri colored baby tomato, pistachio nuts, herbed goat cheese, frisee

SALAD NICOISE *GF V*

Haricot vert, fingerling potatoes, heirloom tomatoes, Kalamata olives, boiled egg, Dijon dressing

YUKON GOLD POTATO GRATIN *GF V*

Parmesan cheese, fresh herbs

SAUTEED BASMATI RICE *GF V*

Toasted pine nuts, fresh herbs

CHARRED BROCCOLINI *GF V*

California olive oil, salt, pepper

CHICKEN PICCATA *GF*

Fresh capers, charred lemons, fresh herbs, white wine sauce

PAN ROASTED HANGER TENDER STEAK *GF*

Prepared medium rare plus with cilantro chimichurri

TOMATO DUSTED WHITE BASS *GF*

Citrus butter sauce

ASSORTED BREADS & WHIPPED BUTTER *V*

MINI MOLTEN CHOCOLATE LAVA CAKE & MINI LAYERED TIRAMISU

REGULAR & DECAFFEINATED COFFEE

GF = gluten free
V = vegetarian



Menu items are subject
to change or substitution
based on availability

For more information or to make a reservation: CatalinaChamber.com/nye or call 310.510.1520