

# New Year's Eve Menu

## STARTERS

### **Crispy Firecracker Shrimp 10**

Six Delicate Rice Paper Wrapped Shrimp  
with Sweet and Spicy Thai Chili Sauce and Wasabi Sesame Seeds

### **Escargot 11**

Burgundy Snails Sauteed in Blue Cheese, Garlic and White Wine  
Butter with Arugula in Crispy Mille Feuille

### **Baked Brie 9**

Double Cream Brie Brushed with Dijon and Wrapped in Prosciutto and Fillo  
with Raspberry Couli and Berries

### **Grilled Tomatoes and Goat Cheese 8**

Grilled Fresh Tomato with Goat Cheese and Red Onion, Finished in  
Red Wine Vinegar, Lime Juice, Cracked Black Pepper and Basil Oil

### **Rivera's Bleu Salad 8**

Crunchy Romaine with Triple Smoked Bacon, Vine Ripe Tomatoes  
and a Mountain of Bleu Cheese with Black Pepper Bleu Dressing

### **Arugula Salad 8**

Peppery Arugula with Seared Grape Tomatoes and Toasted Pine Nuts Tossed  
with Tarragon Vinaigrette and Dusted with Pecorino

### **Seafood Chowder 7**

Sturgeon, Scallops and Butterfish with Potatoes, Bacon, Cream and Thyme

## ENTREES

### **14 ounce Angus Rib Eye 25**

Smoked Paprika Crusted over Black Pepper Onion Marmalade and  
Roasted Garlic Mashed Potatoes

### **Tournedos of Beef Rossini 35**

Angus Filet Medallions on Buttered Rusk under Seared Foie Gras Glazed with a  
Reduction of Port Mediera Brandy and Veal Stock with Roasted Garlic Mashed Potatoes

### **Classic Surf & Turf 36**

Butter Poached 5-ounce Cold Water Lobster Tail Paired with a 5-ounce Angus  
Filet Medallion with Roasted Garlic Mashed Potatoes

### **Slow Roasted Prime Rib 28**

12-Ounce Cut with Rosemary Jus, Portobello Roasted Turnover and  
Roasted Garlic Mashed Potatoes

### **Scallops 24**

Seared Canadian Diver Scallops over Mashed Potatoes with  
Shellfish Butter and White Truffle Oil

### **Hawaiian Butterfish 29**

La Plancha Grilled on Warm White Bean Salad

### **Seafood Melange 38**

Saffron Lobster Broth with Butterfish, Diver Scallops and  
a Cold Water Lobster Tail with Bliss Potatoes

### **Chicken with Goat Cheese 16**

Panko Crusted Chicken Stuffed with Spinach, Sundried Tomatoes and Goat Cheese  
on Pecorino Infused Rice with Lemon Butter

### **Roasted Duck 24**

1/2 Crispy Roasted Pekin Duck Glazed with Sweet and Spicy Thai Chili Sauce on  
Horseradish Mashed Potatoes

**18% Gratuity May Be Added to Parties of 6 or More**

**Split Plate Charge: \$6**