

New Year's Eve

**Parkers'
Lighthouse.**

APPETIZER

Wine Pairing – Your Choice of Chandon By the Bay Sparkling Wine or Seven Daughters Moscato

Autumn Pear Salad

Red Leaf Lettuce, Hazelnut Za'atar, Goat Cheese,
Coal Roasted Pear, Cider Vinaigrette

Burrata Bruschetta

Roasted Mushroom Bruschetta, Pesto,
Balsamic Reduction

New England Style Clam Chowder

House-made Herb Cracker

Oysters on the Half Shell

Champagne Mignonette, Classic Cocktail Sauce,
Horseradish

Lobster & Shrimp Taquitos

Salsa Verde, Lime Crema, Tomato,
Guacamole, Chives

ENTRÉE

Wine Pairing Listed

Lobster Pappardelle

Fresh Egg Pasta, Lobster Cream Sauce, Asparagus,
Fennel, Chervil, Lemon
Mer Soleil Chardonnay

Sesame Crusted Ahi Tuna

Wasabi Mayo, Sunomono-Wakame Salad, Dashi Poached Pea
Tendrils, Maitake Mushrooms, White Rice
Kettmeir Pinot Grigio

Pan-Roasted Halibut

Tomato & Fennel Confit, Roasted Zucchini,
Parsley Vinaigrette
Babich Sauvignon Blanc

Mesquite Grilled Salmon

Poblano Creamed Corn, Tamale Gnocchi, Spinach,
Aji Verde, Cilantro
Siduri Pinot Noir

Bone-In Ribeye Steak, 16 oz.

Yukon Gold Mashed Potatoes, Asparagus
Add 6 oz. Lobster Tail for additional \$36
Opolo 'Summit Creek' Zinfandel

New York Strip Steak, 14 oz.

Yukon Gold Mashed Potatoes, Asparagus, Cognac Cream
Add 6 oz. Lobster Tail for additional \$36
Justin Cabernet Sauvignon

Apple Brined Half Chicken

Smoked Potato, Black Garlic Emulsion,
Sunflower Lemon Aioli, Cilantro
Sea Sun Pinot Noir

DESSERT

Wine Pairing – Your choice of a glass of Croft Port or Kir Royale or a Cappuccino or Espresso

Warm Chocolate Brownie Custard - Toasted Walnuts, Caramel Sauce, Vanilla Ice Cream

New York Cheesecake - Fresh Berries, Strawberry Sauce

Crème Brûlée - Fresh Berries

Trio of Fresh Fruit Sorbets

\$96 Per Person. | Optional Wine Pairing - \$48

New Year's Eve

Parkers' Lighthouse®

SIGNATURE COCKTAILS

Made with Fresh Seasonal Ingredients and Premium Spirits

\$16.5

Mango Mojito

Parrot Bay Mango, Lime, Mint, Mango

Shoreline Sour

Cinnamon-Infused Johnnie Walker High Rye,
Lemon Juice, Vanilla Simple Syrup, Angostura Bitters

Pomegranate Basil Smash

Tito's, Pomegranate Juice, Pama, Simple Syrup,
Basil Leaf

Cocoa Bittered Sling

Maker's Mark, After Dark Chocolate Liqueur, Mr. Black
Coffee Liqueur, Aztec Chocolate Bitters, Orange Peel,
Cocoa Sugar Rim

Spicy Seed Margarita

21 Seeds Cucumber Jalapeño-Infused Tequila,
Cointreau, Lime Juice, Simple Syrup, Tajin Rim

Pacific Sunset

Grey Goose Essences Watermelon & Basil
Fresh Watermelon, Basil, Lemon Juice

Raspberry Fizz

Noler's Gin, Caravella Limoncello, Chambord,
Lemon Juice, Iced Tea, Raspberry, Rosemary Sprig

Guava Groove

Lalo Tequila, 400 Conejos, Real Guava Puree,
Pineapple & Lime Juice

Parkers' Ultimate Bloody Mary 21

Tito's, Celery, Bacon Salt,
Jumbo Shrimp-Wrapped Tomolive, Pepperoni Straw,
Garlic-Stuffed Olives, Lemon & Lime

CRAFT DRAFTS

Bottled Selections Also Available

Beachwood 8.5

Long Beach 5.5% Blonde Ale

Elysian Space Dust 9.5

Seattle 8.2% Double IPA

Anderson Valley Boont 8.5

Boonville 5.8% Amber

Figueroa Mountain Guava Point 10

California 7.2% IPA

Modelo 9

Mexico 4.5% Lager

Latitude 33 Blood Orange 9

Vista, CA 4.2% IPA-American

Golden Road Mango Cart 8.5

Los Angeles 7.0% Wheat Ale

Lost Coast Revenant 9

Eureka, CA 4.2% IPA

Maui Brewing Da Hawaii Life 9

Hawaii 4.2% Lite Lager

Golden Road 8.5

Los Angeles 5.0% Hefeweizen

Pizza Port Sharkbite 8.5

San Diego 6.0% Red Ale

Mission Brewing Waves of Haze 9.5

San Diego 6.2% Hazy IPA