

# New Year's Eve

**Parkers'  
Lighthouse.**

## APPETIZER

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

### Roasted Pepper Tomato Bisque

Cheddar Croutons

### Autumn Pear Salad

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

### Lobster & Shrimp Taquitos

Salsa Verde, Lime Crema, Tomato,  
Guacamole, Chives

### New England Style Clam Chowder

House-made Herb Cracker

### Caesar Salad

Croutons, Shaved Parmesan,  
Caesar Dressing

### Oysters on the Half Shell

Champagne Mignonette,  
Classic Cocktail Sauce, Horseradish

## ENTRÉE

Wine Pairing Listed

### Lobster Pappardelle

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

### Chilean Sea Bass

Miso Mirin Glaze, Asian Vegetables, Steamed White Rice  
*Rombauer Sauvignon Blanc*

### Bone-In Ribeye Steak, 16 oz.

Whipped Potatoes, Steamed Asparagus  
Add 6 oz. Lobster Tail for additional \$36  
*Opolo 'Summit Creek' Zinfandel*

### Sesame Crusted Ahi Tuna

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

### Mesquite Grilled Salmon

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

### Bourbon Braised Short Rib

Smoked Gouda Grits, Onion Sprouts  
*Highlands 41 'Black Granite' Red Blend*

### Chicken Schnitzel

Whipped Potatoes, Asparagus, Arugula, Dijon Gravy, Parmesan and Chives  
*Sea Sun Pinot Noir*

## DESSERT

Wine Pairing – Glass of Lamarca Prosecco or Fonseca Tawny NV Port Wine

**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**

**\$98 Per Person | Optional Wine Pairing - \$50**

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## SIGNATURE COCKTAILS

Made with Fresh Seasonal Ingredients and Premium Spirits

**\$17**

### **Mango Mojito**

Parrot Bay Mango, Lime, Mint, Mango

### **Ocean Whisper**

Johnnie Walker High Rye, Chinola Pineapple Liqueur,  
St-Germain, Lemon, Pineapple, Cilantro Simple Syrup,  
Cilantro Leaves

### **Pomegranate Basil Smash**

Chopin, Pomegranate Juice, Pama,  
Simple Syrup, Basil Leaf

### **Orchard by the Water**

Apple-Infused Ketel One, Peach Schnapps,  
Lemon, Cabernet Float

### **Spicy Seed Margarita**

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

### **Pacific Sunset**

Aspen Vodka, Fresh Watermelon, Lemon Juice, Basil

### **Blue Ember Breeze**

Maker's Mark, Blueberry Pineapple Syrup, Lemon

### **Raspberry Fizz**

No. 3 London Dry Gin, Caravella Limoncello,  
Chambord, Lemon Juice, Iced Tea, Raspberry,  
Rosemary Sprig

### **Guava Groove**

Volcan Tequila, 400 Conejos Mezcal, Guava Puree,  
Pineapple & Lime Juice

### **Parkers' Ultimate Bloody Mary 21**

Chopin, Applewood Smoked Bacon, Gherkin Pickle  
Stuffed Olive, Jumbo Shrimp-Wrapped Tomolive,  
Garlic Stuffed Olives, Celery, Bacon Salt, 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 7.2% IPA-American

### **Golden Road Mango Cart 8.5**

Los Angeles 4.0% Wheat Ale

### **Lost Coast Revenant 9**

Eureka, CA 7.0% IPA

### **Maui Brewing Pineapple Mana 9**

Hawaii 5.5% Lite Lager

### **Enegren Schöner Tag 9**

Moorpark, CA 5.0% Hefeweizen

### **Stella Artois 9**

Belgium 5.0% Pilsner

### **Mission Brewing Waves of Haze 9.5**

San Diego 6.2% Hazy IPA