

# NEW YEAR'S EVE

*with Masquerade theme*



*5-course Prix Fixe dinner  
with delectable appetizers, salad, entree, and dessert  
\$125/person*

*Masquerade mask, sophisticated attire  
Special show - Live violin by Mads Tolling, a two-time Grammy  
Award-Winning Violinist and Composer.*

**RESERVE NOW VIA [WWW.SONANDGARDEN.COM](http://WWW.SONANDGARDEN.COM)**



## APPETIZER

<b>Kumamoto Oysters (6)</b>	<b>24</b>
<b>Seafood Tower</b>	<b>125</b>
Whole Live Lobster, Kumamoto Oysters, tiger Prawns, PEI Mussels, Dungeness Crab meat, Scallop, Tuna tartare, Smoke salmon	
<b>Tuna Tartare</b>	<b>19</b>
Avocado, pine nuts, garlic, onion, crispy wonton	
<b>Truffle Chicken Liver Mousse</b>	<b>18</b>
<b>Beef rolls</b>	<b>20</b>
Grilled Snake River Farm wagyu beef, garlic, asparagus, cilantro lime vinaigrette	
<b>Steamed Mussels</b>	<b>18</b>
White wine, butter, basil, garlic, fennel, celery root, bacon, toasted	
<b>Bone Marrow</b>	<b>17</b>
German red cabbage, fennel salad, topped with chimichurri sauce	

<b>Wings</b>	<b>17</b>
Chicken wings, apricot habanero, shishito, cilantro aioli	

<b>Fried Calamari</b>	<b>17</b>
Spicy aioli	

## SOUP

<b>Lobster Bisque</b>	<b>18</b>
Rich Maine lobster bisque served with Levain toast	

## SALAD

<b>Beetroot Salad</b>	<b>18</b>
Slow roasted beetroot, red quinoa, feta cheese, truffle honey vinaigrette	

<b>Warm Salad</b>	<b>25</b>
Grilled Snake River Farm wagyu beef, kale, rainbow chard, feta cheese, cherry tomatoes, red wine balsamic topped w/fried egg	

<b>Shrimp Salad</b>	<b>22</b>
Grilled tiger prawns, iceberg, mixed green, red wine balsamic, cherry tomatoes, cucumber, pineapple salsa, spicy aioli, feta	

## BEVERAGES

<b>San Benedetto Sparkling Water Italy 750 ml</b>	<b>10</b>
<b>Fresh Squeezed Orange Juice</b>	<b>8</b>
<b>Lavender Spritzer Fruity &amp; Floral, Lemon, CO2</b>	<b>8.5</b>
<b>Black Iced Tea Art of tea</b>	<b>6</b>
<b>Mexican Coke</b>	<b>6</b>
<b>Bumblebee Fresh orange juice, Espresso</b>	<b>8.5</b>

Please let us know about your dietary restrictions/ allergies prior to ordering

20% gratuity included for parties of 6 or more.  
 3 Credit Cards Max/Table OR additional charges may apply.  
 Corkage fee: Maximum 2 bottle per party:  
 First \$35/bottle (750ML). Second bottle onwards \$45/bottle (750ML)  
 No outside food or drink allowed  
 60 minutes per seating as a courtesy to later reservations.  
 Not responsible for lost or damaged articles or feelings.  
 All menu & prices are subject to change without notice.  
 No Substitutions

## CHEF'S SPECIAL

<b>Catch of the Day</b>	<b>MP</b>
Grilled whole fish in lemon & white wine capers, quinoa	

<b>Pork Shank</b>	<b>28</b>
Slow cooked in red wine reduction, grilled broccolini, brussel sprouts, mashed potatoes	

<b>Roasted Game Hen</b>	<b>29</b>
Organic game hen, garlic quinoa brown rice, pine nuts, fennel, orange, bourbon reduction	

<b>Chef's Cut Steak</b>	<b>44</b>
Rib eye steak 8oz, roasted fingerling potatoes, heirloom carrot, baby onion, demi-glace, rosemary	

<b>Gnocchi</b>	<b>24</b>
Homemade gnocchi, spinach, mushroom, sundried tomatoes, cream sauce, parmesan	

<b>Veggie Burger (Vegetarian)</b>	<b>23</b>
Cauliflower, sundried tomato, portabella mushroom, quinoa, baby kale, alfalfa, balsamic glazed, cheddar 94	

<b>Cauliflower Steak</b>	<b>27</b>
Curry & quinoa crusted cauliflower, fennel salad, green peas, mushroom, beurre blanc sauce	

<b>Fried Chicken</b>	<b>26</b>
Roasted fingering potatoes, heirloom carrot, onion pearl, pea, mushroom gravy	

<b>Duck Confit</b>	<b>29</b>
Garlic quinoa, baby bok choy, poached pear, duck jus	

<b>Good Son Burger</b>	<b>26</b>
Grilled Wagyu beef patty, Bear Belly bacon, bacon jam, fried egg, jack, arugula	

<b>Bear Belly Carbonara</b>	<b>25</b>
Fettuccine, bear belly bacon, pecorino, parmesan, Egg yolk, green peas	

<b>Tsunami Lobster</b>	<b>79</b>
Live Maine Lobster with prawns, scallops, PEI mussels, cooked in yellow butter sauce, served with Turmeric rice	

## HARNEYS & SON TEAS 6.5

<b>Royal English Breakfast</b>	<i>ceylon black tea, smooth full bodied</i>
<b>Earl Grey Supreme</b>	<i>black tea, bergamot, lemony flavor</i>
<b>Paris</b>	<i>black tea, floral, vanilla</i>
<b>Dragon Pearl Jasmine</b>	<i>floral &amp; pretty</i>
<b>Lapsang Souchong</b>	<i>ancient Chinese smoky black tea</i>
<b>Japanese Sencha</b>	<i>fine green tea</i>
<b>Mother's</b>	<i>rosebuds, chamomile, citrus</i>
<b>Peppermint</b>	<i>aromatic, crisp, help digestion</i>
<b>Blooming Flower Tea 8</b>	<i>jasmine, green, calendula. can steep up to 3 times</i>

## EQUATER COFFEE (Marin County)

+ \$1 Soy Milk, Almond Milk, Oat Milk

<b>Bear sugar Matcha latte hot/cold (+\$1.5 crystal boba)</b>	<b>12</b>
<b>Espresso</b>	<b>4.5</b>
<b>Americano</b>	<b>4.5</b>
<b>Cappuccino/ Latte</b>	<b>5.5</b>
<b>Coconut Cream Latte</b>	<b>6</b>
<b>Milk (whole milk, non-fat, almond milk, soy)</b>	<b>6</b>

Acceptable forms of I.D.

Dear customers,  
no alcohol will be served  
to persons under 21 year of age.  
Please be prepared to show I.D.

- California Driver's License / I.D. Card
- Out-of-state Driver's License / I.D. Card
- U.S. Military I.D.
- Both U.S. and foreign Passports with photograph
- A person may not combine two unacceptable I.D.'s to make one acceptable I.D.



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### COCKTAILS

- Cloud 9** 18  
Cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine. *Edible Butterfly*
- Into the Forest** 17  
Ice bear, fresh kiwi, green apple, lemon, sparkling wine
- Under the Sea** 16  
chili infused soju, lime, mermaid dust, sparkling wine
- The Beet** 14  
LoFi gentian, beet juice, orange juice, ginger
- Daddy Bear** 14  
Punt E Mes, dolin Blanc, psychauds, orange bitters
- Peek a Mule** 14  
Dolin sweet vermouht, peach, Q ginger beer, lime, angostura bitters

### BEER

- East Brother Pilsner, Richmond, CA 8
- St. Bernardus Christmas Ale NV, Belgium 12
- Almanac Love Hazy IPA, Alameda, CA 10
- Kyla Pink Grapefruit kombucha, Oregon, CA 8

### WINE

- Cazanove champagne NV, France (half bottle) 45
- Marquis De Bel Aires NV, France 95
- Veuve Clicquot Champagne NV, France 120
- Nicolas feuillate Rose Champagne NV, France 98
- Alice Ose Prosecco Rose NV, Italy 15/70
- Copain Chardonnay, Anderson valley 2016 17/80
- Tablas Creek Patelin de Tablas Blanc, Paso Robles 2020 14/68
- Carmel Road Pinot Noir, Monterey 2018 12/56
- Slingshot Cabernet Sauvignon, North Coast 2019 16/74
- Frog's Leap Estate Cabernet Sauvignon, Napa Valley 125



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# *Desserts*

*\$14*

## **One upon the time**

Moist chocolate cake, cotton candy, berry

## **I love you very matcha**

Matcha tiramisu, green tea sauce

## **Croissant bread pudding**

Vanilla ice cream and caramel sauce



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