

NEW YEAR'S EVE

Pre Fixe Menu • Select One Dish per Course

Seating's 4PM - 6:45PM • \$90

Seating's 7PM - 9PM • \$125

Children 10 or under \$45

Tax and gratuity not included



STARTERS

Butternut Squash Soup

crisp local mushroom, truffle, pine nut crema

Red Gem & Scarlett Orange Salad

roasted carrot, jicama, balsamic cipollini, pepitas, poppyseed dressing

Dungeness Crab & Smoked Salmon Roulade

chipotle aioli, preserved lemon, avocado salsa

Oysters Rockefeller Picante

spinach, jalapeno cream, panela cheese, wasabi tobiko

Wagyu Beef Tartar

salsa verte, quail egg, shallots, pickled mustard seed, red onion cracker

MAIN COURSE

Lump Crab Ravioli

salsify, leeks, raclette cream, smoked trout roe

Bacon Wrapped Filet Mignon

potato gratin, root vegetable hash, French onion jus

Cognac Braised Duck & Gnocchi

orange fennel pollen gnocchi, celery root, spinach, basil, and chives

Black Tie Cod

brussels leaves, oyster mushrooms, kabocha squash, crispy shaved calamari, tamari caramel

Curried Cauliflower & Lentils

grilled artichoke, lacinato kale, delicata squash

SWEETS

Chocolate Truffle Mousse Cake

Hazelnut Crust Ricotta and Pear Cream Cake

Persimmon and Pistachio Panna Cotta

Chocolate Decadence (gf)

Menu created by Chef Troy Tolbert