



# NEW YEAR'S EVE!

## PRIX FIXE MENU

75 PER PERSON \ 135 WITH WINE PAIRINGS

### APERITIVO

oysters, green apple mignonette & frozen horseradish\* 16/30

local cheese board 16

artisanal meats & cheese board with house crackers, pre-served fruits & vegetables 19/25

dips & spreads board 18

### FIRST COURSE

celery root soup, black truffle funnel cake & thyme oil

DOMAINE MARC COLIN, BOURGOGNE-ALIGOTÉ 2012 BURGUNDY, FR

### SECOND COURSE

CHOICE OF

house cured King salmon, caviar crème fraiche, rose apple, radish, fennel, marinated raw beet & chervil glaze

DOMAINE OSTERTAG, LATE HARVEST GEWÜRZTRAMINER, 2015 ALSACE, FR

OR

salad of smoked duck prociutto, quince, bitter greens, pomegranate molasses & smoked blue cheese

PATRICK BOTTEX, BUGEY- CERDON LA CUEILLE, NV BUGEY, FR

### PASTA

robiolo & butternut sage agnolotti, aged vinegar, brown butter crumble, chestnut, pecorino

TASSIN CHAMPAGNE, BLANC DE BLANC, NV, FR

### MAIN COURSE

CHOICE OF

grilled Columbia River sturgeon, smoked trout brodo, warm cider glazed root vegetables with mustard seeds, flageolet beans, preserved lemon

DOMAINE OSTERTAG, GRAND CRU PINOT GRIS 2014 ALSACE, FR

OR

local grassfed beef ribeye, foie gras bordelaise, king trumpet mushroom, pearl onion confit & pomme soufflé

DOMAINE CHRISTIAN CLERGET, BOURGOGNE 2013 FR

OR

house-made ricotta gnudi, fontina, caramelized pear, cauliflower & almond

VON WINNING, SAUVIGNON BLANC II 2016 PFALZ, GERMANY

### DESSERT

CHOICE OF

champagne cake with lemon curd, roasted pear & white chocolate

CHATEAU ROUMIEU-LACOSTE, SAUTERNES 2015 FR

OR

dark chocolate panna cotta, toasted meringue, hazelnut crumble, cherry, cognac

BODEGAS F. YUSTE, PEDRO XIMENEZ, SANLÚCAR DE BARRAMEDA, SP

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.