



NEW YEAR'S EVE

FOUR-COURSE DINNER

TUESDAY, DEC. 31 | 5-8:30PM

\$125 PER ADULT | ADD WINE PAIRING FOR \$60 PER PERSON

-APPETIZER-

Choice of

OYSTERS ON THE HALF SHELL

Mignonette, Meyer Lemon

ELK TARTARE

Quail Egg, Capers, Shallots, Grain Mustard, Huckleberry Gastrique, Crostini

FRIED QUAIL

Black Pepper Waffle, Pomegranate Syrup

-FIRST COURSE-

Choice of

CELERY ROOT SOUP

Pickled Apples, Shiso

BURRATA SALAD

Olive Tapenade, Arugula Pesto, Honeycomb, Pinenut, Blood Orange

CRISPY VEAL SWEETBREADS

Shaved Celery and Fennel, Pear, Rémoulade

-SECOND COURSE-

Choice of

SEARED ALASKAN HALIBUT

Gigante Beans, Braised Greens, Chorizo Broth, Grilled Bread

FILET MIGNON

Caramelized Nante Carrots, Pommes Anna, Brown Butter Béarnaise

CHICKEN ROULADE

Morel Mushrooms, Butternut Squash, Fiddlehead Ferns, Glacé

-DESSERT-

Choice of

VANILLA BEAN CRÈME BRULÉE

Fresh Berries

CHOCOLATE SOUFFLÉ

Fresh Berries and Chantilly Cream

NO SUBSTITUTIONS | \$35 Corkage Fee