

New Years Eve 3-Course Prix Fixe

Wednesday, December 31st

\$125 per person +tax & gratuity

Seatings From 5:00 – 9:00

FIRST COURSE

choose one

Endive Salad

roquefort, pomegranate, oregon hazelnuts, champagne vinaigrette (*gf*)

Shrimp Tempura

togarashi, yuzu ponzu, miso aioli (*gf*)

Winter Squash Bisque

frizzled leeks, pumpkin seed oil (*gf*)

Hand-Cut Tagliatelle

mushroom duxelles, freshly shaved black truffles (*v*)

Hamachi Tartare

castelvetro olives, green chile crisp, maldon salt (*gf*)

SECOND COURSE

choose one

Filet Mignon

fondant potatoes, creamed spinach, herbed compound butter (*gf*)

Duck Confit

heirloom white beans, garlic sausage, charred cabbage, herbed breadcrumbs (*gf*)

Grilled Mahi Mahi

winter squash calabacitas, pepperade, salsa verde (*gf*)

Roasted Vegetable Tagine

artichoke hearts, chickpeas, green olives, sweet potatoes, peas, apricot, almonds, feta, aji verde sauce, buckwheat flatbread (*v/gf*)

THIRD COURSE

choose one

Coconut Cream Pie

bruléed meringue

Chocolate Budino

salted caramel (*gf*)

Selection of Two Cheeses

housemade fruit preserves, dried fruit & seed crackers (*gf*)