

New Year's Eve MENU

PRIMI

Miyagi Oysters • Passion Fruit Mignonette

Dungeness Crab Salad • Beets, Celery, Ruby Grapefruit, Avocado Mousse

Savory Roquefort Cheesecake • Walnuts, Frog Hollow Honey-Roasted Pear, Peppercorns

Crab Cakes • Alaskan Crab (3oz), Gluten Free Panko, Citrus Tartar

Short Rib Bone Marrow Agnolotti • Horseradish, Browned Butter, Herbed Lemon
Breadcrumbs

INSALATA

Cara Cara Orange Salad • Roasted Beets, Watermelon Radish, Red Onion, Peppercress,
Sun Dried Tomato-Apricot-Sherry Dressing

SECONDI

Swiss Chard Wrapped Alaskan Salmon • Stuffed with Braised Sweet Leeks and Apricot
Jam, House-made Mustard Spätzle, Demi-Glace

House-made Linguine Alaskan Dungeness Crab • Light Lemon Crème,
Fennel, Chervil, Celery, Carrots

Cioppino with Dungeness Crab • Clams, Mussels, Jumbo Prawns, Calamari,
Hokkaido Sea Scallops, Preserved Lemon, Fennel, Harissa Aioli Crostini

Pan Seared Fillet Mignon • Gruyère Whipped Potatoes, Sautéed Spinach and Porcini
Mushrooms, Sunchoke chips, French Onion Butter, Barolo Reduction

Broiled Sake Marinated Black Cod • Marinated Alaskan Black Cod,
Shrimp-Scallop Dumplings, Shiso Broth

DOLCE

Sticky Toffee Pudding • Roasted Banana Gelato, Candied Walnuts

Apple Fritters Lombarda Style • Knob Creek Walnut Gelato

MENU SUBJECT TO CHANGE

Consuming raw or undercooked seafood may increase your chances of Food-borne illness.

Four-Course Set Menu for \$95/Person. A 20% gratuity will be added to all parties.

. \$60 corkage per 750ml bottle limit to 1 bottle per table.

Credit Card Required to Secure a Reservation

