

NEW YEAR'S EVE 2020

AMUSE BOUCHE

TOMATO VARIATIONS ON TOAST

Marinated Fresh & Roasted Heirlooms, Tomato Relish, Parmesan

FIRST

ROASTED ASPARAGUS SOUP WITH TOASTED HAZELNUTS

White Truffle Oil, Micro Opal Basil

(Chablis - William Fevre - France | 2014)

BLOOD ORANGE BURRATA AND FENNEL SALAD

Coriander Seeds, Roasted Ginger & Kumquat Beets, Lavender, Chestnut Honey Vinaigrette
(Viognier: Jaffurs Cellars, "Bien Nacido Vineyard" - Santa Barbara, CA | 2017)

WILD PRAWNS WITH BUTTERNUT SQUASH AND BACON

White Beans, Cardamom, Lime, Pumpkin Seeds [\$5 supplement]

(Patz & Hall, "Hyde Vineyard" - Cameros, CA | 2013)

MAIN

WILD OREGON MUSHROOM CREPES

Chanterelle and Hen Of The Woods Mushrooms, Braised Leeks, Baby Artichokes, Manchego
Pencil Asparagus, Camembert Bechamel

(Chardonnay - Varner, "El Camino" - Santa Barbara | 2014)

PAN ROASTED BLUE NOSE SEA BASS

Bloomsdale Spinach, Chanterelles, Shallots, Sunchoke Purée, Lemon-Tarragon Butter

(Grenache - Gramercy Cellars, "The Third Man", Columbia Valley, Washington | 2014)

BRANDT FILET MIGNON

Rosemary Potatoes Gratin, Cippolini Onions, Baby Carrots, Roasted Pear, Burgundy & Veal Demi-Glace
(Pinot Noir: Colene Clemens Vineyard, "Margo" - Chehalem Mountains, Oregon | 2014)

FINALE

RICOTTA AND HAZELNUT CHEESECAKE

Candied Hazelnuts, Frangelico, Cherry-Raspberry Compote

(Champagne - Pierre Morlet, Grand Réserve 1er Cru, Avenay-Val-D'Or, France / NV)

*\$95 per person | Wine Pairing (a full glass with each course) \$45
menu subject to change due to availability*