

CAPRICE

NEW YEAR'S EVE 2019

AMUSE BOUCHE

CLASSIC STUFFED FILO

Whipped Garlic Potatoes, Feta and Oregano

FIRSTS

ROASTED KABOCHA SQUASH SOUP WITH TARRAGON GNOCCHI

Glazed Chestnuts, White Truffle Oil, Micro Opal Basil

(Chablis - William Fevre - France | 2014)

BLACKBERRY and PORT GLAZED ROASTED QUAIL

Chevre-Parmesan Polenta, Green Onion Tempura, Syrah Demi-Glace

(Rhône Blend - Domaine de Fondreche, "Cuvée Persia" - Côtes-du-Ventoux | 2012)

WILD MAINE LOBSTER RAVIOLI [\$5 supplement]

Saffron Ricotta, Shallots, Mascarpone, Lemon Zest, in Meyer Lemon and Brown Butter

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

SECONDS

OREGON FOREST MUSHROOM WELLINGTON

Phyllo Puff Pastry Wap, Chanterelle and Hen Of The Woods Mushrooms, Braised Leeks, Manchego,

Sauce Provençal of Garlic, Herbs De Provence, Tomatoes and White Wine

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

HERB CRUSTED RACK OF WILD BOAR

Whiskey Poached Apples, Cipolini Onions, Wilted Winter Greens,

Rosemary-Chevre Duchess Potatoes, Pinot Noir Reduction

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

MISO GLAZED WILD BLACK COD

Creamed Parsnip, Wild Mushroom Fricassee, Sesame Bokchoy, Soy-Sake-Citrus Ponzu

(Pinot Noir - Colene Clemens Vineyard "Margo" - Chehalem Mountains, Oregon | 2014)

DESSERT

VALENCIA ORANGE MOUSSE WITH CHOCOLATE GANACHE

Bergamot Chantilly Cream, Crushed Pistachio, Chocolate Tattoo

(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