



**FIVE COURSE NEW YEARS EVE PRIX FIXE MENU**

**CHOOSE ONE FAVORITE FROM EACH CATEGORY**  
\$75 PER GUEST ~ ADD WINE PAIRINGS FOR AN ADDITIONAL \$35  
*SORRY, NO SPLIT PLATES OR SHARING*



**FIRST COURSE**

**WHITE TRUFFLE LACED FONDUE**  
*STEWART'S CHEESE BLEND ~ TOAST*

**BLACK SHERRY GLAZED MUSHROOM TART**  
*FORAGERS TREATS ~ CREAM ~ GRUYERE ~ PASTRY*

**SAVORY CHEESECAKE**  
*BLACK PEPPER CRUST ~ FENNEL POLLEN*

**FRIED BUTTERNUT RAVIOLI**  
*BROWN BUTTER ~ MAPLE*

WINE PAIRING: LUCIEN ALBRECHT BRUT ROSE



**SECOND COURSE**

**TEA SMOKED DUCK SALAD**  
*WATERCRESS ~ FARRO ~ MAPLE VINAIGRETTE*

**BABY SPINACH SALAD**  
*LARDON ~ WARM CHEVRE DRESSED ~ CRISP APPLE*

**MUSHROOM BISQUE**  
*BLACK TRUFFLE ~ CREAM ~ HERBS*

**FRENCH ONION CANARD**  
*DUCK STOCK FRENCH ONION SOUP ~ BRIOCHE TOAST ~ GRUYERE*

WINE PAIRING: COVINGTON CELLARS 2007 DRESS WHITE



**THIRD COURSE**

**SMOKED SALMON**  
*ARUGULA ~ FRISEE ~ BACON ~ TRUFFLE POACHED EGG ~ PISTACHIO*

**CRAB AND CORN PUDDING**  
*SWEET CORN ~ POBLANO ~ CREAM ~ DUNGENESS CRAB SALAD*

**PRAWN MARRON**  
*CRISP MEXICAN SHRIMP ~ BROWN RUE  
SWEET PEPPER ~ STOCK ~ RICE*

**DIVER SCALLOP**  
*SEARED MAINE SCALLOP ~ LARDO ~ SHERRIED FOIE BUTTER*

WINE PAIRING: JEAN ET GILLES LAFOUGE AUXEY-DURESSES 1ER CRU CLIMAT DU VAL



**FOURTH COURSE**

**CRAB STUFFED TENDERLOIN OF BEEF**  
*BACON WRAPPED ~ DUNGENESS CRAB AND BRIE FILLED ~ PORT DEMI ~ MASHED POTATO*  
WINE PAIRING: JUSTIN CABERNET SAUVIGNON

**PAN ROAST SALMON**  
*FRESH WILD SALMON ~ FIRE ROASTED TOMATO ~ OLIVES ~ LACINATO KALE ~ PARMIGIANO RISOTTO*  
WINE PAIRING: IL MOLINO DI GRACE CHIANTI CLASSICO

**HERB GRILLED PRIME RIB**  
*INDIVIDUAL SLICES ARE HERB AND GARLIC RUBBED ~ SEARED MEDIUM  
HORSERADISH POTATOES*  
WINE PAIRING: GLORIA FERRER SYRAH

**DRUNKEN SCAMPI**  
*IMMENSE PRAWNS ~ MUSHROOMS  
GLENMORANGIE SINGLE MALT CREAM ~ RICE ~ ENDIVE*  
WINE PAIRING: CORINNE COUTOURIER CAIRANNE CUVÉE DESTEVANAS

**SCHULTZ FARM RACK OF LAMB**  
*GRILLED ~ BABY POTATOES WITH LEMON AND MINT BUTTER  
FRESH BRAISED LACINATO KALE*  
WINE PAIRING: VINA PROGRESSO TANNAT URUGUAY

*VEGETARIAN ENTRÉE OPTION AVAILABLE*



**FIFTH COURSE ~ DESSERT**

**AFTER DINNER CHOOSE ONE OF THE FOLLOWING:**

**TART ~ CHEESECAKE ~ COBBLER**

**CRÈME BRULÉE**

**OLYMPIC MOUNTAIN ICE CREAM**

**CHEF'S NOTES** SEASONINGS ARE ADDED DURING PREPARATION. DISHES ARE SERVED AT AN EDIBLE TEMPERATURE.  
SOME INGREDIENTS ARE KEY COMPONENTS TO A DISH AND CAN NOT BE REMOVED. CUSTOM FOOD CAN BE PREPARED WITH SPECIFIC INSTRUCTIONS.  
STUDIES SHOW THAT CONSUMING UNDER COOKED MEAT AND FISH INCREASES THE RISK OF FOOD BORNE ILLNESS.  
REMEMBER: IF YOU TRULY SUFFER FROM FOOD ALLERGIES, PLEASE INFORM YOUR SERVER SO WE MAY SERVE YOU SAFELY AND ENJOYABLY.  
DO NOT HESITATE TO LET US KNOW YOUR FEELINGS ON A DISH. THINGS LEFT UNSAID CAN NEVER BE TAKEN BACK.  
**EXECUTIVE CHEF CELINDA NORTON MANAGER NIC NORTON**  
A 20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE.  
CORKAGE IS \$20 PER BOTTLE FOR WINE NOT ON OUR LIST. LIMIT 2 750ML OR 1 LARGER BOTTLE PER GROUP.