

NEW YEARS EVE
MENU

AMUSE

GEODUCK NIGIRI
lemon, tougarashi

APPETIZER

SCALLOPS + TURNIP
*kohlrabi, rutabaga puree, yuzu beurre blanc,
smoked onion powder*

BEEF BELLY
corn bread, honey butter, spicy aioli, kale

FRIED SUNCHOKE
*shiitake mushroom, pickled mustard seed,
mizuna, thyme syrup, grilled lemon aioli*

ENTRÉE

PAN SEARED LING COD
*israeli couscous, eggplant, sauce antiboise,
clam, saffron crème fraiche, brocollini*

HAY SMOKED DUCK BREAST
*honey roasted carrot, de puy lentil, almond,
parmesan, horseradish, orange demi*

BEEF TENDERLOIN
*blue cheese + potato pave, squash puree,
crispy leek, tarragon demi-glace,
tokyo turnip, spicy butter*

DESSERT

PISTACHIO VANILLA BAVARIAN
RASPBERRY CAKE
*pistachio joconde, vanilla bavarian creme,
pistachio bubble glass*

CHOCOLATE STOUT CAKE
*cayenne choco crunch, mulled wine mousse,
cranberry gel, arlettes squares*

3 COURSE + AMUSE | \$72 PER PERSON

TAX & GRATUITY ARE NOT INCLUDED

