



NEW YEAR'S EVE 2017

APPETIZERS

GRILLED ASPARAGUS

Grilled asparagus, Béarnaise sauce,
bacon lardons

SMOKED SALMON CHOWDER

Hot smoked Salmon, Yukon gold potatoes, black pepper bacon,
corn, crostini, herb salad

ASIAN PEAR SALAD

Asian pears, mixed greens, candied walnuts,
white miso honey vinaigrette

ENTREES

WILD MUSHROOM GNOCCHI

Local mixed mushrooms, house made potato gnocchi, baby spinach,
truffle butter, mixed herbs,
grated Reggiano cheese

DUNGENESS CRAB RISOTTO

Dungeness Crab meat, creamy herb risotto,
petite peas, preserved lemon whipped cream

BEEF TENDERLOIN MEDALLIONS

Grilled Beef tenderloin medallions,
mashed potatoes, grilled asparagus,
Perseus porter mushroom demi-glace

DESSERTS

SPLIT SHOT CHOCOLATE POT DE CRÈME

Beer soaked tart cherries, whipped cream,
mixed berries

10

FROM THE BAR

DOMAINE CHANDON BRUTT

Glass / 10 Bottle / 50

* Consuming foods that are raw or undercooked
may increase your risk of foodborne illness, especially if you have certain medical
conditions.