

NEW YEAR EVE PRIX FIXE \$80

CHOICE OF APPETIZER

COCONUT CARROT GINGER BISQUE
Spiced Cashew, Cilantro, Coconut Cream

POACHED SHRIMP AND CHILLED SNOW CRAB "MARTINI"
Remoulade, Cocktail Sauce, Lemon

BEET AND CITRUS SALAD
Fromage Blanc, Assorted Citrus, Chicory, Hazelnut
Chermoula

CHOICE OF ENTRÉE

SEARED DIVER SCALLOP
Bamboo Rice with Scallion, Shitake Mushroom, Heirloom
Cauliflower, Wasabi Puree, Sweet Chili Lime Butter Sauce

CRAB CRUSTED FILET MIGNON
Potato Purée, Charred Brussels, Wild Mushroom Demi

BRAISED LAMB SHANK
White Cheddar Chive Grits, Charred Brussel, Huckleberry
Reduction

WILD MUSHROOM VEGAN RISOTTO
Truffle Vegan Risotto, Wild Mushroom Ragout, Shallot Truffle
Puree

CHOICE OF DESSERT

CRÈME BRÛLÉE
Sugar Dome, Fresh Berries

CHOCOLATE LAVA CAKE
Raspberry Coulis, Raspberry, Tillamook Vanilla Ice Cream

BLOOD ORANGE AND THYME SORBET

