

# New Year's Eve Dinner 2018

**Per Person** [ \$130 plus tax and gratuity]

## Amuse

**Warm Blini with Pequillo Jam, Salmon Caviar, Chive Crème Fraîche**

## First Courses

### **Roasted Parsnip Soup**

*Brown Butter Poached Alaskan King Crab, Shaved Truffle, Sunchoke Chip*

### **Italian Chestnut Agnolotti**

*Ricotta Cheese, Honey Roasted Duck Breast, Chervil*

### **Butter Lettuce**

*Warm French Brie, Salt Roasted Pears, Toasted Almond -Sherry Dressing*

### **Hamachi Sashimi**

*Thai Chiles, Blood Orange, Chive Oil, Micro Cilantro*

## Main Courses

### **Miso Glazed Black Cod**

*Sticky Purple Rice, Spicy Bok Choy, Pickled Cucumber*

### **Braised Colorado Lamb Shank**

*Anson Mills Polenta, Smoked Tomato Broth, Preserved Lemon Gremolata*

### **Oregon Pork Chop [16oz]**

*Roasted Brussels Sprouts, Apple, Tarragon, Cider-Bacon Jus*

### **Grilled Buffalo Tenderloin [10 oz]**

*Fried Fingerling Pototo, Braised Mustard Greens, Bordelaise Sauce*

### **Kobe A5 New York Steak [7 oz] - [ \$50 supplement ]**

*Parker House Roll, Garlicky Spinach, Balsamic Glazed Cipollini Onions*

## Dessert

### **Chocolate Pavlova**

*Chocolate Mousse, Pomegranate*

### **Warm Gingerbread Shortcake**

*Caramel Apples, Lemon Sabayon*

### **White Chocolate Pots de Crème**

*Peppermint Tuile*

### **Artisanal Cheeses [ \$10 supplement ]**

*House Made Flatbread, Concord Grape Preserves, Marcona Almonds*

## Mignardises

**Champagne Cotton Candy**