

FROL!K

New Year's Eve Pre-fixe Menu

\$85 for 3 Courses

\$35 Wine Pairing

Choose one item from each column below.

Beginnings

Salmon Chowder

sofrito, corn, potato, salmon roe, crispy leeks

Butternut Squash Bisque

pomegranate, candied pecan, coconut
milk "crème fraîche" (vegan)

Roasted Beet Salad

candied pecans, rainier cherries, roasted coconut
cream, mustard greens (vegan)

Steamed Mussels and Clams

tomato, garlic, basil chili butter, grilled baguette

Dungeness Crab Cakes

dijon, green onion, lime aioli

Entrees

Wild Mushroom Risotto

chanterelles, oyster mushrooms, flagship cheese (gf)

Roasted Prime Rib

potato puree, herb roasted root vegetables
rainier cherry gastrique

Roasted Airline Chicken

potato purée, carrot, bing cherry gastrique (gf)

Braised Lamb Shank

creamy polenta, heirloom carrot, cipollini onion

Dessert

Gingerbread Cake

caramel sauce, candied pecans

Caramel Dolce De Leche

dulce de leche mousse, crispy caramelized nuts

Chocolate Trilogy

raspberry coulis, chocolate decor