

Dinner

Bread Service

Rise Bakery Sourdough,
Bourbon Liver Mousse, Cultured Butter / 10

Hamachi Tiradito*

Aji Dulce, Aji Amarillo, Pickled Onion,
Black Sesame, Rangpur Lime, Watermelon Radish / 21

Clem’s Organic Beetroot Salad

Whipped Split Creek Feta, Spiced Pecan,
Frisee, Arugula, Kumquat, Fennel / 16

“Doublecream” Arancini

Crispy Risotto Cake, Cap & Petal Mushroom Pate, Fig Gel,
Sweetgrass Green Hill Camembert, Pickled Apple / 19

Bradford Wakefield Cabbage

Parsnip, Jamaican Jerk Sauce, Benne Seed,
Broccoli, Virginia Peanut, Pickled Red Cabbage / 19

Herb Spaetzle

Veal Sweetbreads, Roasted Leek, Browned Butter,
Lemon, Herb, House Sauerkraut / 24

Bio Way Mokum Carrot

Carrot Beurre Blanc, Carrot Top Zhug, Hakurei Turnip,
Cauliflower, Heirloom Daikon / 18

Seared Black Cod

Bradford Collard Greens, Zipper Peas,
Dutch Fork Pumpkin Vadouvan Curry / 33

Braised Chatel Farms Beef Shortribs

Creamed Black Kale, Covington Sweet Potato,
Elijay Shiitake, Cranberry Demi Glace, Duck Fat “Snow” / 35

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

31 December 2025

Tasting Table

Four Course Appropriately Portioned Tasting / 85pp*

NYE Champagne Toast Tasting Table

Four Course Tasting with Sea Scallops / 110pp*

*Whole Table Participation Required
*Tasting Table Required For Tables Of 6 Or More

Dessert / 12

Chocolate Chestnut Yule Log

Grandma’s Johnny Appleseed Pie

Hendersonville Apples, Honey Roasted Oat,
Salted Caramel, Creme Anglaise

Eggnog Panna Cotta

Buttered Rum Sauce, Nutmeg, Gingerbread,
Frosted Cranberry

Olive Oil Cake

Blackberry Molasses, Tangerine Curd,
Orange Supreme, Benne Brittle

By The Glass

Sparkling

- Jacquinet-Dumez “Dialogie” Champagne, France
Red Fruit, Puff Pastry, Lime Zest / 23
- Albet I Noya “Petit Albet” Brut Reserva Penedès, Spain
Ripe White Fruit, Herbs, Fresh Flowers / 14

White / Rosé / Orange

- Famille Bruno Lafon “Le Fruit Defendu” Piquepoul France
Lime, Lemongrass, Bright / 13
- Harper Voit “Surlie” Pinot Blanc Willamette Valley, Oregon
Nectarine, Almond, Basil, Full Mouth Feel / 15
- Anne Pichon Sauvage “Gris Montagne” Rosé Ventoux, FR
Red Currant, Tangerine, Pomegranate, White Flowers/ 15
- Azimut “Brisat” Orange Penedès, Spain
Citus, Honey, Almond, Lychee, Orange Flowers / 15

Reds

- Demarie Roero Riserva Nebbiolo Piedmont, Italy
Ripe Black Cherry, Cocoa, Violet / 15
- Hazelfern Pinot Noir Willamette Valley, Oregon
Cherry, Currant, Rose / 17
- T. Berkley Wines Cabernet Franc North Coast, California
Blueberry Compote, Red Currant, Clove / 16

Cocktails

- Let A Woman Be A Woman Cimarron Blanco, St. George Aqua Perfecta,
Prickly Pear Fruit, Lime, Abbots Bitters /16
- Hill Stomp Pisco, Cardamaro, Burnt Honey, Lemon, Mole Bitters, Egg Whites / 15
- Up in Flames Westland Single Malt, Blended Family Espresso, Hoodoo
Chicory, Kota Pandan Liqueur, Cafe Bustelo Espresso / 16
- Buzz Me, Babe Gin, Granada-Vallet, Chartreuse Blend, Lime / 16
- One Eye in the Mirror Bourbon, Rum, Tonic, Orgeat, Lemon, Shiso, Bitters / 13
- Who Spiked the Eggnog? Pierre Ferrand Cognac, Old Grand Dad 114
Bourbon, Planteray 3 Star Rum, Egg & Dairy / 14
- Driftin’ and Driftin’ Overproof Rums, London Dry Gin, Applejack Brandy, Dry
Curacao, Sherry, Orgeat, Lemon / 18

All artwork curated by Art & Light Gallery