



{new year's eve}

4 courses for \$75.00 & 6 courses for \$100

choose an extra two courses for the 6 course menu

optional wine pairings-\$30.00 for 4 courses & \$45.00 for 6 courses

1ST BITE

lobster velouté

cauliflower, gaujillo chili, saffron

or

coffee salt roasted beet salad

toasted walnut, frisee, smoked pomegranate syrup

or

scallop crudo

grapefruit, white soy, kaffir lime granita

2ND BITE

hand pulled pasta

peekytoe crab, preserved lemon,
kale pesto, grilled almonds

or

wild pa venison

chickpea polenta, smoked red
pepper, garroxta cheese

or

5 grain "risotto"

soft cooked egg, shaved chestnuts,
bitter greens, porcini butter

3RD BITE

wagyu beef

fingerling potato, bone marrow, red
wine braised cabbage

or

halibut

salsify & parsnip barigoule, dill,
black truffle jus

or

whole roasted celery root

royal trumpet mushrooms,
oats, black olive

4TH BITE

white chocolate cremeux

black licorice syrup, passion fruit, pistachio

or

hazelnuts & chocolate

chewy smoked salted caramel

supplements

osetra caviar - \$150 an ounce

bellini, egg whites, egg yolk, chives, red onion, rye toast
(only available for pre order)

menu by jason cichonski