



CHEF'S TASTING MENU | NYE 2018

SALAD

Compressed Lobster Salad

Maine lobster • Avocado • Arugula • Roasted tomato • Caviar
**Van Duzer, Pinot Gris, Oregon*

VEGETABLE

Glazed Carrots

Kombucha coffee glaze • Butternut cream • Pea shoots
**Finca el Origin, Malbec, Argentina*

PASTA

Wild Oregon Mushroom Ravioli

Ricotta ravioli • Wilted greens • Brown butter
**Ponzi 'Tavola', Pinot Noir, Oregon*

FISH

Seared Tuna Poke

Marinated cucumber • Shaved jalapeno • Coconut aminos • Ponzu
**Zocker Paragon, Gruner Veltliner, California*

MEAT

Braised Short Ribs

Shaved brussel sprouts • Veal jus
**Orin Swift '8 Years in the Desert', Zinfandel/ Petite Sirah/ Syrah, California*

DESSERT

Almond Financier

French almond cake • Cherry-port compote • Sour cream ice cream
Honey tuile cookie
** Pommery 'Pop Rosé', Champagne, France*

Chef's Tasting Menu **\$75***

Wine Flight (3oz pour) **\$35***

* Price does not include tax or gratuity.