

New Year's Eve Tasting Menu



CHEF'S TASTING MENU

FIRST

Seared Scallop Aquavit

*Dried cherry relish • Pistachio • Mint • Bird chili
La Bella, Prosecco, Italy

SECOND

Oregon Mushroom Tartlet

*Delicate pastry • Tarragon • Goat cheese • Roast tomato
Pinot Noir - TBD

THIRD

Potato Ravioli

*Fresh pasta • Rosemary cream potato • Sauce Provencal
Salentein Chardonnay

FOURTH

Fondant Turnip

Roasted turnip • Hazelnut pesto • Pomegranate coulis

FIFTH

Bourride

*Monkfish stew • Fish stock • Leek, carrot & fennel • Lemon-saffron aioli
Raptor Ridge Pinot Noir

SIXTH

Petit Salad de Radish

*Black & watermelon radish • Orange mascarpone
Blood orange & Oroblanco grapefruit*

SEVENTH

Pork Loin Forestier

*In-house ham brined • Mushroom, cherry, herb & pecan • Celeriac puree
Durigutti Bonarda Classico

EIGHTH

Citrus Polenta Cake

*Rosemary-lemon simple syrup • Mascarpone • Fresh berry
Champagne

CHEF'S TASTING MENU \$125*
WINE FLIGHT (2OZ POUR) \$35*

** Price does not include tax or gratuity.*