



NEW YEAR'S EVE 2008

pomegranate champagne gelée

oyster sampler

three of the northwest's best with a cucumber granita

shrimp cocktail

steamed bay shrimp with a rich chili spiked cocktail sauce

roasted apple and yam soup

winter citrus salad

grapefruit, satsuma & blood orange supremes with shaved fennel and a pomegranate meyer lemon vinaigrette.

bistro greens with shaved pecorino

pan seared maine lobster

sun choke gratinee

roast rack of lamb

braised winter greens, beet coulis, and fried leeks

wild mushroom and pine nut stuffed poisson

port current reduction and parsnip puree

herbed roasted oregon sole

montpellier butter, sauteed julienne of seasonal vegetables

passion fruit custard meringue

new year's sundae with molly moon ice cream

frangelico hot chocolate with rum balls