



New Year's Eve Dinner

FIRST COURSE

duck prosciutto with mâche and truffle vinaigrette
chestnut soup with crème fraîche
fois gras torchon
goat cheese mousse with roasted beets

FISH

ahi tartare
arugula and verjus
butter poached turbot
pea shoots, sun-dried tomato polenta
lobster ravioli
herbed buerre monté, crispy leeks
seared diver scallops and fois gras
melted leeks, crisp pancetta, herbed olive oil

MAIN COURSE

herb crusted rack of lamb
port reduction, potatoes au gratin, ratatouille
roasted pheasant
apple and bacon stuffing, zucchini, farro risotto
pan seared venison
sweet potato apple mousse, rainbow chard
filet mignon with truffled mushroom ragout
parsnip puree, candied turnips, haricot verts

CHEESE

northwest artisan cheese
selection of locally made cheese, chef's accompaniments

DESSERT

blood orange tarte
port reduction sauce, cinnamon gelato
chocolate marquis
valrhona chocolate, crème anglaise
amaretto cheesecake
caramel sauce, orange-almond tuile
bread pudding
whiskey sabayon sauce
profiteroles
with vanilla gelato, chocolate ganache