



CHRISTMAS EVE 2008

ginger spiked beets
crème fraîche, toasted pistachios, fresh tarragon

anchovy and truffle deviled eggs
tropical fruit chantilly

sweet potato soup
toasted pecans and marshmallow brûlée

coquilles st. jacques
butter poached prawns
chèvre croquettes and roasted heirloom tomato jam

confit of turkey
*parsnip mashed potatoes, wild mushroom stuffing,
turkey gravy and cranberry coulis*

ham hocks braised with apples and yams
mashed potatoes and wild mushroom stuffing

roast beef with yorkshire pudding
butter poached brussels sprouts and horseradish chantilly

3 classic dessert pots
*pumpkin pudding, warm cherry streusel and sweet molasses pecan
served with buttery planks of piecrust for dipping*

rich frangelico hot cocoa
with rum balls rolled in candied hazelnuts.



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
sunchoke gratinée

roast rack of lamb
braised winter greens, beet coulis, and fried leeks

wild mushroom and pine nut stuffed poussin
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