

Toast the New Year in

STYLE!



Laurent Perrier
'La Cuvee'
\$25/glass

THE
DISH & DRAM

Happy New Year!

Make it a 3 Course Prix Fixe Menu for \$60 per person

A P P E T I Z E R S

Housemade Seafood Ravioli

crab bisque sauce, crispy enoki mushrooms

Roasted Fennel & Charred Brussel Sprout Salad

roasted fig, pipedreams fromage goat cheese, balsamic vinaigrette

Prosciutto Wrapped Scallop

sunchoke puree, brown butter & caraway foam

French Onion Soup

house made croutons, gruyere cheese

Interlude

Roasted Oysters

*4 on the half shell, lightly roasted w wagyu steak tallow, garlic & parmesan
garnished w herbs, crispy potato strings +12*

E N T R E E S

Pan Roasted Rockfish

housemade sweet potato gnocchi w sauteed oyster mushrooms & sage beurre blanc

Pan Roasted Duck Breast

roasted brussel sprouts, root vegetable puree, clementine honey glaze w rosemary

Roasted Porkloin

sweet potato puree, braised kale, red wine gastrique

Clam Linguine

housemade merguez sausage, white wine butter sauce, fresh parsley, garlic breadcrumbs

Stuffed Acorn Squash

lentils & wild rice, dried cherries, feta, balsamic glaze

Venison Chop +10

apple & parsnip puree, glazed baby carrots, black currant demi glaze

Beef Wellington +10

*beef tenderloin wrapped in mushroom duxelle & puff pasty
yukon gold mash, roasted broccoli, roasted pearl onions, mushroom demiglaze*

D E S S E R T S

Pear Bread Pudding *creme anglaise*

Flourless Chocolate Torte *candied hazelnut, whipped cream*

Tiramisu *dusted w cocoa powder*

Menu subject to change and availability. Make your reservation today!