



NYE 2017

all to start:

polenta + olive **FRITTERS** | dill + lemon crème fraîche | feta

winter **CHICORY** salad | dungeness crab | burrata | citrus | pistachio crumble

celery root **SOUP** | crispy sunchokes | parsley oil | whipped yogurt | dried olives

entrée choice:

sweet potato **GNOCCHI** | chanterelles | brown butter | whipped ricotta | delicata chips

beef **SHORT RIBS** | king trumpet mushrooms | horseradish scalloped potatoes | steamed greens

duo of **DUCK** | sheep's milk parsnip puree | cippolini + olive + prune tapenade | hazelnut picada

seared **BLACK COD** | creamer potatoes | confit leeks | smoky crème fraîche | mustard + capers

dessert choice:

semolina **ALMOND** cake | whipped yogurt | poached pear | brown butter

mexican chocolate **POT DE CRÈME** | caramel whip | dried fuyu | shortbread cookies

\$95/pp ++ additional wine pairing (optional)

chefs | crista luedtke + ryan hill | sous chefs | rosy ortega + carlos mendez