

# HAPPY NEW YEAR

DECEMBER 31, 2023 ... \$145 PER PERSON

## AMUSE

For the table to share

CAVIAR SERVICE — crispy potato, crème fraiche, chives  
OYSTER- meyer lemon granita, basil

## STANDARDS

Choose one per person

WAGYU TARTARE- smoked oyster aioli, pepper vinaigrette, buttered crackers  
SEARED FOIE GRAS — blood orange marmalade, lemon thyme short bread (\$15 supplement)  
SCALLOP CRUDO —satsuma aqua chili, shallot, pickled kumquat, mint  
PERSIMMON CARPACCIO - rogue smoked blue, candied pepitas, mizuna

## PASTA

Choose one per person

PANSOTI- beef cheek, pickled onion, "au poivre"  
CASARECCE- blue crab, delicata, citrus brown butter  
STRACCI — "cacio e pepe", white truffle (\$25 supplement)

## ENTRÉES

Choose one per person

CIDER BRAISED PORK SHANK — harissa, butter beans, gremolata  
PAN ROASTED SNAPPER- black magic kale, sweet potato butter, fresno chile  
PRIME RIB & KING CRAB — potato au gratin, creamed spinach, bearnaise (\$25 supp)  
CRESCENT VALLEY DUCK- smoked apple, hazelnut, leek  
OAK ROASTED HEN OF THE WOODS- pickled garlic, toasted sesame, salsa verde

## DESSERT

Choose one per person

FALLEN CHOCOLATE CAKE-house crème fraiche, warm cherry compote  
LEMON TART- chantilly, candied lemon

## STATE OF GRACE

SUN, MOON, AND STARS ... EVERYTHING LIES AT A GREAT  
DISTANCE. HOWEVER, GOODNESS IS JUST 'ROUND THE  
CORNER. HAVE A HAPPY AND LOVELY NEW YEAR!