



New Year's Eve Dinner

Five Course Prix Fixe

- Amuse:** smoked trout dip, charred onion, fingerling potato chips
- First** winter chicories, satsumas, hazelnuts, hazelnut vinaigrette, point Reyes blue cheese
- Second** deviled glaum ranch egg, thai green curry aioli, osetra caviar
- Main** Choice of:
Pan roasted ora king salmon, soba noodles, Dungeness crab butter, salmon caviar

Pistachio crusted lamb loin, "hoppin' john", braised green cabbage
- Dessert** ginger sticky toffee pudding, thai chili crème anglaise, candied pepitas Mignardises

\$150
plus 18% gratuity and tax