

NEW YEARS EVE

\$75

AMUSE

Purple Cauliflower pakora, spiced crème fraiche

APPETIZER

Tomato bisque

or

Dungeness Crab & Shrimp Cakes

Panko crusted, roasted bell pepper aioli, fresh cilantro

INTERMEZZO

Coronation grape and tarragon spritzer

ENTRÉE

Grilled Haida Gwaii Halibut

Lemon-herb spaetzle, dungeness crab bisque,
house pickled and roasted organic vegetables

or

Two Rivers Grilled Beef Tenderloin 6oz

AAA beef, rosemary chevre bread pudding,
butternut squash purée, red wine thyme jus,
seasonal organic vegetables,
preserved cherry-basil compound butter

or

Zucchini Ribbons: the “un-pasta”

Shoe-string zucchini, tomato-basil compote,
house herb essence, shaved Parmesan

DESSERT

Coconut Milk Cheesecake

Passion fruit chia seed glaze, honey toasted nuts
candied coconut chips

or

Organic Plum & Almond Tart

Caramelized plum, praline, vanilla gelato

MIGNARDISE

Valrhona espresso chocolate truffle

*M*idnight Toast Glass of Bubbles

*All prices subject to applicable taxes and 18% Gratuity