



New Year's Eve (12/31/18)
5 Course VEGETARIAN Tasting Menu

\$85 PER PERSON (COMPLIMENTARY GLASS OF CHAMPAGNE)

\$35 WINE PAIRING (OPTIONAL)

FIRST

CRISPY YUKON GOLD POTATOES

crème fraiche, chives, black truffle relish

SECOND

ROASTED BEET & BURRATA

creamy burrata, red + gold beets, wild arugula, black garlic balsamic, smoked sea salt

THIRD

TEMPURA WILD MUSHROOM

"chicken of the woods" mushroom, cauliflower puree, brown butter-yuzu vinaigrette, pea tendrils

FOURTH

BLACK TRUFFLE RISOTTO

charred asparagus, parmigiano-reggiano, crispy shallots

FIFTH

RASPBERRY & VANILLA BAKED ALASKA

warm toasted meringue, dark chocolate sauce, raspberries