NEW YEAR'S
2025
PRIX FIXE DINNER MENU

Please No Substitutions - Choose One From Each Course

Amuse-Bouche

Jalapeño Spoonbread - smoked honey butter

OPTIONAL Table Share

Gougères- truffle, pimento, herb butter $8/$14 supplement

1st Course

Sashimi

blood orange, pickled watermelon radish, chili ponzu, basil blossoms, chile

Brown Butter Parsnip Soup

apple, curry, leeks, evoo

Lyonnaise Salad

frisée, radicchio jam, lardons, soft boiled egg, dijon vinaigrette, goat cheese croquette

Sticky Short Rib

brown sugar honey glaze, lemongrass, ginger, chili, crispy polenta

2nd Course

Ricotta Gnocchi

pumpkin spice puree, parmesan, pine nuts, rosemary

Maple Bourbon Cream Mussels

lardons, minced garlic, shallots, crostini

5 Cheese Potato Dauphinoise $10 supplement

gorgonzola, parmesan, smokey blue, cheddar, gruyere, wild mushrooms, black winter perigord truffles

3rd Course

Wild King Salmon

creamy spinach farro, blistered heirloom cherry tomatoes, fried chanterelle chips

Chicken Wellington

dijon cream bechamel, rum butter spiced carrots

King Trumpet "Scallops"

honey soy ginger marinade, basmati rice, julienne daikon, carrots, snap peas

Braised Beef Cheek

black garlic mashed potatoes, creamy pearl onions, red wine demi, charred scallion gremolata

4th Course

Honey Poached Pears

crème fraiche ice cream, candied walnuts, fosters sauce

Chocolate Butterscotch Torte

shortbread crust, whipped cream

$95 pp

excluding tax/gratuity