



NEW YEAR'S EVE 2020

Amuse

Hoppin' John

black eyed peas, braised greens and sorghum pork belly

Indulgences

(supplemental)

Oysters on the Half Shell (\$18)

a half dozen ice cold oysters served with classic accompaniments

Alaskan Crab Legs (\$32)

a half pound of red king crab legs, lemon and drawn butter

Butter Poached Lobster Tail (\$36)

whole maine lobster tail with roasted fennel, artichokes and a tobiko-tarragon crème fraiche

Foie Gras (\$22)

seared foie gras, toasted brioche, compressed pears and micro greens

First Course

(choice of)

Lobster Bisque

champagne crème fraiche and butter poached lobster

Roasted Wild Mushroom Salad

mixed greens, mushrooms, candied walnuts and balsamic vinaigrette

Baby Kale Caesar Salad

baby kale, prosciutto crisp and caesar dressing

Main Course

(choice of)

King Salmon

Wild king salmon, whole grain mustard vinaigrette, shaved brussels sprouts and crispy prosciutto salad

Snake River Farms Wagyu Beef

eye of ribeye, horseradish potato puree, truffled shoestring fries and creamed baby kale
add butter poached lobster tail \$20 or bone marrow \$10

Lava Lake Lamb Shank

braised lamb, marsala wine, white cheddar grits and charred radicchio gremolata

Buffalo Wellington

buffalo tenderloin, mushroom duxelles, spinach, puff pastry with a horseradish bordelaise

Pasta de Trifola d'alba

house made pappardelle, wine white cream with shaved white truffle
add butter poached lobster tail \$20 or bone marrow \$10

Dessert

(choice of)

Chocolate Gateau

flourless chocolate cake with white chocolate and toasted cocoa nibs

Bananas Foster Bread pudding

bananas, rum, walnuts warm bread pudding, whipped cream cheese and vanilla bean ice cream

Local Cheese Plate

winter winds teton tome and targuda, dark chocolate,
spiced pistachios and red wine fig jam