



## 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, white wine 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 tomme and targouda, dark chocolate, spiced pistachios and red wine fig jam