



HAPPY NEW YEAR

First Course

BURRATA

green apple-blackberry panzanella / baby tomato / black chai salt / mustard dressing / dill

Second Course (please select one)

CHARGRILLED OCTOPUS

gigande bean & potato salad / orange / yuzu aioli / smoked roe

or

SPICY SALMON CRUNCHY RICE

freeze dried soy sauce / wasabi tobiko / avocado puree / lime / jalapeno / baby shiso greens

Entree (please choose one)

SLOW AND LOW SHORT RIB

6 hour braise / coconut-cheddar polenta / tarragon pesto / fresno

BLACKENED SHETLAND ISLANDS SALMON

israeli couscous / tomato / piquillo / yellow corn / guajillo sauce

COFFEE CRUSTED PORK TENDERLOIN

goat cheese mashed potatoes / citrus demi / roasted jalapeño apple sauce

SPINACH & GOAT CHEESE RAVIOLI

tomato sauce / tarragon / lemon / pecorino cheese

Dessert (please select one)

CHOCOLATE MOUSSE CRUNCH CAKE

peanut butter ice cream / roasted marshmallow / strawberry puree

or

SORBET

pomegranate

four-course menu with glass champagne...\$90 plus tax & gratuity