

# **HAPPY NEW YEAR**

new years eve menu, 2017

\$95 per person

*optional wine pairing*

## **FIRST**

focaccia, olives, garlic, chili, sherry

## **SECOND**

celery, celeriac, clementine, fennel, apple, roe

## **THIRD**

trout, cracker, pickles, seed, roe

## **FOURTH**

butternut, chipotle, lobster, pepita, sage

## **FIFTH**

pappardelle, egg, truffle, pork, mustard

## **SIXTH**

shrimp, paw paw, kohlrabi, fish sauce, sriracha

## **SEVENTH**

elk, brussels, potato, jus, pastry

## **EIGHTH**

april showers, maple, pear, graham, rosemary

## **NINTH**

textures of chocolate

**\*\* we request that entire table chooses  
either 5 course or 9 course tasting menu**

**HAPPY NEW YEAR**  
vegetarian new years eve menu, 2017  
\$80 per person  
*optional wine pairing*

**FIRST**

focaccia, olive, garlic, chili, sherry

**SECOND**

celery, celeriac, clementine, fennel, apple

**THIRD**

carrot, cracker, pickles, seed

**FOURTH**

butternut, chipotle, sage, pepita, orange

**FIFTH**

pappardelle, egg, truffle, mustard

**SIXTH**

cauliflower, paw paw, kohlrabi, sriracha

**SEVENTH**

beet, brussels, potato, pastry

**EIGHTH**

april showers, maple, pear, graham, rosemary

**NINTH**

textures of chocolate

**\*\* we request that entire table chooses  
*either 5 course or 9 course tasting menu***