



New Year's Eve Dinner

Selection of Organic Salads in Season with our House made Caramelized Onion & Gorgonzola Focaccia and

Local Bavarian Bakery Rolls (Vegan)



NW Seafood Cioppino (GF)



5 Peppercorn Grass Fed Beef Tenderloin – Sherry Black Truffle Jus (GF & DF)

Grain Mustard & Chive Horseradish Crème (GF)

Date & Lime Crusted Sturgeon Finished w/ Jacobsen Sea Salt (GF & DF)

Preserved Lemon & Pistachio Yogurt (GF & Vegetarian)

Winter Vegetable & Chickpea Tagine (GF & Vegan)

King Trumpet Mushrooms, Kabocha Pumpkin w/ Almond, Dried Fruit & Saffron Couscous



Herb Roasted Fingerling Potatoes w/ Hazelnut Romesco & Gruyere (GF & Vegetarian)

Lemony Sautéed Haricot Vert & Snap Peas w/ Rainbow Carrots, Fennel, & Fresh Herbs (GF & Vegan)



Chocolate Mousse w/ Fresh Berries (GF)

Brandied Apple Caramel Strudel

Orange Scented Cannoli w/ Chocolate Chips & Pistachios

Maple Pumpkin Coconut Macaroons (GF & Vegan)

Vanilla Bean Crème Brulee (GF)

Grand Marnier Macerated Winter Citrus (GF & Vegan)

Batdorf & Bronson Coffee and Choice Teas

