

NEW YEAR'S EVE 2023

SHELLFISH PLATTER 145

6 EA. WASHINGTON ST. OYSTERS, 6EA. COLOSSAL SHRIMP
WHOLE MAINE LOBSTER

CAST-IRON BROILED OR *ICE-COLD

 RED MISO BUTTER
CHARRED LEMON

GIN-SPIKED COCKTAIL
CHAMPAGNE MIGNONETTE

- THE CAVIAR CO. -

KALUGA* 145

TRADITIONAL SERVICE
SIEVED EGG YOLK, CRÈME FRAÎCHE, CHIVE
RED ONION, POTATO CAKES, CLASSIC TOAST POINTS

\$149 PER PERSON

\$55 WINE PAIRING PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

FIRST COURSE

PLEASE MAKE ONE SELECTION

CLOS DU VAL CHARDONNAY, NAPA VALLEY, CA 2019



* MICHAEL MINA'S TUNA TARTARE

ASIAN PEAR, PINE NUT, HABANERO, GARLIC
QUAIL EGG, MINT, HABANERO-SESAME OIL

DUNGENESS CRAB CAESAR

ENDIVE, CAPER, TRUFFLE STREUSEL

* A5 WAGYU BEEF TARTARE

TRADITIONAL ACCOMPANIMENT
POTATO CHIP

THAI CURRY SQUASH SOUP

GOLDEN RAISIN, PUMPKIN SEED, CILANTRO OIL

SECOND COURSE

PLEASE MAKE ONE SELECTION

W.T. VINTNERS "DESTINY RIDGE" SYRAH, YAKIMA VALLEY, WA 2017

80Z. AUSTRALIAN WAGYU TOP SIRLOIN

CELERIAC PURÉE, CRISPY BRUSSELS, TRUFFLE JUS

VEGETARIAN PASTA

PACIFIC NORTHWEST MUSHROOM, MARKET VEGETABLE

PHYLLO-CRUSTED DOVER SOLE

GREEN BEAN, HORSERADISH POTATO PURÉE, CAVIAR BEURRE BLANC

BLACK TRUFFLE RISOTTO

PACIFIC NORTHWEST MUSHROOM, PARMESAN, SABA

360Z. TOMAHAWK STEAK

ELLENSBURG HAY-SMOKED
\$195 SUPPLEMENT

MAINE LOBSTER POT PIE

MARKET VEGETABLE, BRANDIED LOBSTER CREAM
\$65 SUPPLEMENT

CHEF'S SELECTION SIDES TO SHARE FOR THE TABLE

FRIED BRUSSELS SPROUTS

SOY & LIME GLAZE

GREEN BEANS

TOASTED ALMOND

WHIPPED POTATOES

LOTS OF BUTTER

DESSERT COURSE

SWEET SEND-OFF

CHATEAU HAUT-MAYNE SAUTERNES SEMILLON-SAUVIGNON BLANC, BORDEAUX, FRA 2019

MICHAEL MINA'S ROOT BEER FLOAT

COOKIE