

New Year's Eve 2019

\$109 Per Person
Plus Tax & Gratuity
(Choice of One Item per Course)

Amuse-Bouche

Potato "Nest"

Crispy Potato, Pomme Purée, Trout Roe

First Course

Dungeness Crab Bisque

Crab Fritter, Tarragon, Whipped Cream

Little Gem Lettuce Salad

Ver Jus Vinaigrette, Red Onion, Lavash, Speck

Tsar Nicolai Smoked Sturgeon

Creamy Horseradish, Confit Marble Potatoes, Kaluga Caviar, Brioche

Second Course

Sweetbread Vol-au-Vent

Glazed Veal Sweetbread, Medjool Dates, Pearl Onions

Lobster Risotto

Carnaroli Rice, Poached Lobster, Brussel Sprouts, Meyer Lemon

Porcini Pappardelle

Fines Herbs, Fontina, Winter Truffles

Third Course

Maple Leaf Duck Breast

Roasted Pineapple, Glazed Celeriac, Toasted Kamut, Duck Jus

Seared Scallops

Roasted Cauliflower, Sauce Grenobloise, Parsley

Bison Short Rib

Blackberry-Braised, Duck Fat Potato, Broccolini

Dessert

Tasting of "The Park" Favorites:

Champagne Financier

Chocolate Hazelnut Bonbon

Vanilla Bean Crème Caramel

Mignardises To-Go

House-Made Caramel Cookies & Sea Salt