



## NYE GALA MENU

THURSDAY | DEC 31ST | FROM 5PM

- \$89 -

### AMUSE-BOUCHE

#### **NORTHERN DEVINE CAVIAR**

heavily laced chive crème fraîche  
potato gaufrette

### APPETIZERS

#### **BURRATA &**

#### **HONEY ROASTED HEIRLOOM SQUASH**

thyme, hazelnuts, arugula &  
wholegrain mustard dressing

-OR-

#### **DUCK LIVER &**

#### **BLACK TRUFFLE MOUSSE**

pistachios, apple jelly, brioche, more truffle!

-OR-

#### **DIVER SCALLOP ST-JACQUES**

whipped potato, cream, gruyère

### PALETTE CLEANSER

APPLE BRANDY SORBET

### ENTRÉES

#### **BUTTERNUT SQUASH RAVIOLIS & FRESH SHAVED TRUFFLES**

goat cheese mousse, sage & pumpkin seeds

-OR-

#### **MERLOT BRAISED SNAKE RIVER FARMS BEEF SHORT RIB**

yukon gold potato purée  
brussels sprouts, jus

-OR-

#### **HOT SMOKED KING SALMON WITH CHORIZO & MUSSELS**

leek, fennel & potato ragu  
saffron broth

### DESSERTS

#### **MAPLE CRÈME CARAMEL**

caramel bird-cage, sea salt & gold leaf