

NEW YEAR'S EVE

DINNER MENU

APPETIZERS

BISQUE WITH LOBSTER & CRAB \$17
tarragon chantilly cream

CRAB AND SHRIMP CAKES \$15
mixed greens with red vein sorrel and beet relish

SEARED SCALLOPS \$17
roasted sunchoke, chanterelle mushrooms,
micro sprouts, chestnut lavender vinaigrette

WARM GOAT CHEESE SALAD \$15
herbes de provence crusted, mixed greens,
beurre blanc, balsamic reduction

STEAMED MUSSELS \$16
garlic, white wine, onion, cream,
fresh herbs, garlic crouton

LOBSTER SALAD \$18
truffled celery root purée, baby kale, frisée,
champagne vinaigrette

½ DOZEN FRESH OYSTERS \$20
pear vinegar mignonette, fresh lemon

PRAWN COCKTAIL \$16
steamed prawns, traditional cocktail sauce

FOIE GRAS AND ICE WINE JELLY \$18
toasted house made brioche

CHILLED LOCAL DUNGENESS CRAB ROLL \$18
cucumber, dill gelée, mixed greens, lemon, olive oil

EGGS WITHIN AN EGG \$16
soft boiled egg, smoked herring caviar, salmon roe,
fingerling potato petals, blueberry vinegar

ENTRÉES

VEAL CHOP \$45
herbes de provence roasted tomato, wilted greens,
gnocchi, chanterelle veal jus

BEEF TENDERLOIN & LOBSTER PROVENÇAL \$53
rainbow carrots, parsnip confit, pomme frites

CRAB AND LOBSTER BAMBOO RICE \$37
snap peas, tomato, fresh herbs,
white wine butter sauce

WILD MUSHROOM RAVIOLI WITH PRAWNS \$34
white wine, butter sauce, garlic, fresh tomato, herbs

TOURNEDOS ROSSINI \$52
aaa canadian beef tenderloin, foie gras, black truffle,
potato pavé, haricot verts, port wine reduction

OVEN ROASTED RACK OF LAMB \$38
crusted with dijon and fresh herbs,
wilted spinach, grilled bell peppers,
rosemary roasted fingerling potatoes

DUO OF DUCK \$41
duck leg confit and roasted duck breast baby kale,
toasted hazelnuts, du puy lentils,
sauce foie gras pan jus

**FENNEL DUSTED GRILLED BRANZINO
WITH PASTIS FLAMBEED PRAWNS \$37**
roasted fennel, swiss chard, forbidden rice,
sauce a la marseille

**SEARED LOIS LAKE STEELHEAD
AND BLACK TRUFFLE \$38**
salsify, brussel sprouts, smoked caviar beurre blanc

SEAFOOD PLATTER \$49
½ atlantic lobster or ½ dungeness crab, prawns,
scallops, mussels, clams, fish, sautéed vegetables,
seven grain rice

WHOLE ATLANTIC LOBSTER \$43
steamed, grilled or sautéed provençal style, fennel,
snap peas, baby carrots, seven grain rice

