



New Year's Eve Dinner Celebration

2 Seatings: 6:00 PM or 8:30 PM

Seating is limited, email your reservation today: crushak@gmail.com

\$75/person, \$115/person with wine pairings

~ 1st COURSE ~

Chef's Choice Amuse

~ 2nd COURSE ~

Smoked Garlic Consommé w/ Roasted Wild Mushrooms

or

Winter Salad Frisee, Figs, Spiced Walnuts, Pecorino, & Caramelized Apple Vinaigrette

~ 3rd COURSE ~

Alaskan Oysters 2 ways:

Broiled with Sundried Tomato, Saffron, & Sherry Cream OR

On the Half Shell with Grapefruit Ice

or

Baked Havarti en Croute with Grape Macerate, Hazelnuts, & Micro greens

~ 4th COURSE ~

Lazy Mountain Elk Roulade, Valley Root Vegetables, Crispy Sage Leaves, & Juniper Infused Cabernet Reduction

or

Open-Faced Dungeness Crab Ravioli with Herb & Rice Wine Emulsion

~ 5th COURSE ~

Warm Chocolate Bread Pudding with Cinnamon Ice Cream

or

Poached Speckle Pear with Pecan Brittle & Port Wine Sauce

Live jazz trio accompanying dinner. Rob & Scott will also be personally available to upgrade your wine selection should you choose. Live DJ music later into the evening.