

# NEW YEAR'S EVE

*choice of one item per course \$80 per person / wine pairings \$35*

## FIRST COURSE

**razor clam** lemon jam / basil / piquillo romesco / arancini  
*brut, treveri, columbia valley wa*

**foie gras brulee** fig & chestnut caponata / beef fat biscuit  
*prosecco, stellina di notte, italy*

## SECOND COURSE

**baby kale salad** grapes / persimmon / crispy goat cheese / champagne-honey vinaigrette  
*riesling, chateau ste. michelle, columbia valley wa*

**marinated beets** arugula / orange / bleu cheese / walnuts / tarragon crème fraiche  
*bonterra viognier, mendocino county ca*

## THIRD COURSE

**pacific cod** porcini crust / fennel confit / yukon gold potato / cipollini / spot prawn béarnaise  
*pinot gris, adelsheim, willamette valley*

**northwest tuna** braised veal / anchovy aioli / fava beans / carrot confit / cipollini  
*pinot noir, ponzi tavola, willamette valley or*

## FOURTH COURSE

**raikes family farms beef** maitake / whipped celery root / gremolata / demi  
*cabernet, browne family vineyards "heritage," columbia valley wa*

**anderson ranch lamb chop** sweet potato / lamb sausage / braised greens / mint yogurt  
*syrah, boomtown, columbia valley wa*

## FIFTH COURSE

**chocolate tart tropezienne** cointreau buttercream / candied orange / shaved super dark / basil honey  
*tawny port, taylor fladgate*

**beignet** apple cider curd / honey rum zabaglione / chestnut butter / fig jam  
*ice riesling, frost bitten yakima wa*