

*Chef's Tasting Menu*  
**New Year's Eve 2018**

1<sup>st</sup> course

Raw *shellfish* tasting  
torkes oysters, scallop, mahogany clam

or

Beef *tartare*

endive, spicy smoked oyster aioli, confit egg  
yolk

optional added course \$7

Petite *charcuterie* tasting

2<sup>nd</sup> course

*Dungeness crab* pasta alla chitarra  
landrauchschenken, preserved tomato,  
fermented red chili butter

or

Matsutake *mushroom* risotto  
matsutake tea, tempura, sour butter,  
pecorino

3<sup>rd</sup> course

Seared *duck* breast  
smoked lentils, brussels sprouts, orange,  
cranberry, scotch bonnet

or

Braised *short rib*  
fingerling potato, pearl onion,  
garlic confit, sunchoke chips,  
OPNW steak sauce, herbs

4<sup>th</sup> course

Baked *alaska*

or

*Apple* tart tartin

**Chef's Tasting Menu \$70 per person**  
**Optional Sommelier's Wine Pairings \$30 per person**