



## NEW YEAR'S EVE DINNER 2017

**\$72.00 PER PERSON ~ADD 5 OZ NW WINE PAIRING \$34.00**

### FIRST COURSE

**ARGYLE BRUT**, Dundee Hills OR 2014 or **APEX SAUVIGNON BLANC**, Columbia Valley WA 2014

#### PEAR SALAD

Port-Wine Poached Pears, Frisee, Radicchio, Candied Pecans, Parmesan Crisp, Roasted Shallot Vinaigrette

#### FLYING FISH SMOKED SALMON TOMATO CHOWDER

Zesty Red Tomato Broth, Crostini, Micro Greens

#### ON THE HALF SHELL

2 Premium Oysters, 2 Green Mussels, 2 Sashimi Scallops

#### TRIO OF SPECIALTY SEAFOOD

Lightly Coated Crispy Fried White Fish, Shrimp, Calamari, Coconut Green Curry, Papaya Salad

### MAIN COURSE

**TAMARACK CHARDONNAY**, Columbia Valley WA 2016 or **BROWNE HERITAGE CABERNET**, Columbia Valley WA 2014

#### PACIFIC NORTHWEST SALMON gf\*

Sweet Pea Risotto, Grilled Zucchini and Yellow Squash, Lemon Thyme Butter Wine Sauce

#### PAN SEARED HALIBUT FILLET

Poblano Creamed Corn, Tomatillo Verde, Grilled Zucchini Squash, Shaved Fennel Salad

#### "DOUBLE R RANCH" MEDICI OF BEEF\*

Grilled New York Steak, Dungeness Crab, Asparagus, Bernaise Sauce

#### SEARED WILD ALASKAN WEATHERVANE SCALLOPS\*

Coconut Black Rice, Yellow Thai Curry, Green Papaya Salad

#### MISO MARINATED BLACK COD\*

Mashed Sweet Potatoes, Braised Kale, Maple Soy Ginger Buerre Blanc

### DESSERT

**MILBRANDT RIESLING**, Columbia Valley WA 2013 or **A TO Z WINEWORKS "BUBBLES"**, Newberg OR 2016

#### WARM CHOCOLATE MOLTEN CHOCOLATE TORTE

Vanilla Bean Crème Anglaise, Chantilly Cream

#### VANILLA CHEESE CAKE

Brandied Cranberry Compote

#### PECAN PASSION MOUSSE

Praline Chocolate Mousse, Passion Fruit Cream

**gf:** Prepared gluten-free // Please also communicate food allergies and dietary restrictions to your server.

\*Consuming raw or undercooked seafood, shellfish, meats or eggs may increase your risk of food-borne illness.

20% gratuity will be added to all parties of 6 or more. For split checks, please notify your server before ordering.



## GRAND CELEBRATION DINNER FOR TWO

**\$280 FOR TWO PEOPLE ~ADD 3 OZ NW WINE PAIRING \$38.00 EA.**

### FIRST COURSE

**ARGYLE BRUT**, Dundee Hills OR 2014

**DUET OF SASHIMI SCALLOPS AND FRESH OYSTERS ON THE HALF SHELL\***

### SECOND COURSE

**GRASSIE SAUVIGNON BLANC SEMILLON**, Columbia Valley WA 2016

**FLYING FISH SMOKED SALMON TOMATO CHOWDER**

Zesty Red Tomato Broth, Crostini, Micro Greens

### THIRD COURSE

**SEVEN FALLS CHARDONNAY**, Wahluke Slope WA 2015

**BAY SHRIMP AND BLEU CHEESE SALAD**

Artisan Greens, Cherry Tomatoes, Hazelnuts, Dijon Vinaigrette

### MAIN COURSE SHARE PLATTER

**RACONTEUR RED BLEND**, Columbia Valley WA 2015 or **"UNCONDITIONAL" PINOT NOIR**, Dundee OR 2014

**ALASKAN KING CRAB LEGS & BONE IN 20 OZ WAGYU RIB EYE STEAK**

Full 1 Pound Steamed Crab Legs, Drawn Butter, Asparagus, Garlic Mashed Potatoes

### DESSERT COURSE

**MADAGASCAR CHOCOLATE MOUSSE**

Vanilla Bean Creme Anglaise, Chantilly Cream

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