



NEW YEAR'S EVE MENU

In addition to your meal choice ...

SPECIALY SHARE PLATTERS

... for your dining pleasure

FLYING FISH FAMOUS SALT & PEPPER DUNGENESS CRAB

Carrot daikon salad, sesame soba noodles, chili lime dipping sauce
Two pounds 55

TALK OF THE TOWN FRESH FISH TACOS gf

Fish trio, pickled onions, guacamole, charred tomato salsa, fresh corn tortillas
24

FRIED WHOLE ROCKFISH gf

Rice papers, fresh herbs, carrot daikon salad, pineapple anchovy dipping sauce
16 per pound

FRESH OYSTERS ON THE HALF SHELL*

Chef's duet selection
30 per dozen

\$75 NEW YEAR'S EVE DINNER

\$45 WINE PAIRING ADDITION

FIRST COURSE

LOBO HILLS SAUVIGNON BLANC, Yakima Valley 2015 or **PRATSCH ROSÉ**, Austria 2015

PEAR SALAD

Port-wine poached pears, frisee, radicchio, candied pecans, manchego cheese, roasted shallot vinaigrette

FLYING FISH RED SEAFOOD CHOWDER

Mussels, clams, bay scallops, fresh fish trio, zesty red broth, crostini, micro greens

COCONUT CURRY MUSSELS gf

House made coconut red curry, Penn cove mussels, fresh Thai herbs

TRIO OF SPECIALTY SEAFOOD

Lightly coated crispy fried white fish, shrimp, calamari, coconut green curry, papaya salad

MAIN COURSE

TAMARACK CELLARS, Columbia Valley 2015 or **LA CREMA PINOT NOIR**, Willamette Valley 2014 or **BROWNE HERITAGE CABERNET**, Columbia Valley 2014

PACIFIC NORTHWEST SALMON gf*

Lemon thyme fingerling potatoes, grilled asparagus, lemon thyme butter wine sauce

PAN SEARED HALIBUT FILLET

Poblano creamed corn, tomatillo salsa verde, grilled zucchini squash, shaved fennel salad

"DOUBLE R RANCH" GRILLED NEW YORK STEAK*

Red wine mushroom shallot demi glace, potato and celery root gratin, green beans and chives

SEARED WILD ALASKAN WEATHERVANE SCALLOPS*

Matsutake mushroom risotto, shiso oil, grapefruit watercress salad

BLACKENED ALBACORE TUNA*

Crispy parmesan risotto cake, baby bok choy, soy lime reduction, wasabi cream, cilantro oil

DESSERT

ARGYLE BRUT, Dundee Hills OR 2012 or **PIERRE SPARR CRÉMANT D'ALSACE ROSÉ**, France

MADAGASCAR CHOCOLATE MOUSSE

Vanilla bean crème anglaise, chantilly cream

TIRAMISU

Espresso syrup, orange Grand Marnier sauce

WHITE CHOCOLATE CHEESECAKE

Brandied cranberry sauce

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.