



## HAPPY NEW YEAR!

### APPETIZERS

#### **Lobster Bisque \$12**

*Tarragon Oil, Crème Fraîche, Pernod  
'16 Fog Mountain, Pinot Noir, Napa Valley, CA \$10*

#### **Wild Mushroom Fettuccini \$18**

*Shaved Winter Black Truffle,  
Porcini Cream, Manchego, Fines Herbs  
'16 Gundlach Bundschu, Mountain Cuvée Blend, Sonoma Coast, CA \$13*

### ENTREES

#### **Seared Duck Breast \$30**

*Celeriac Puree, Hon-Shimeji Mushrooms, Bok Choy, Cherry Jus  
'14 Lafond, Chardonnay, Sta. Rita Hills, CA \$12*

#### **Pan-Roasted Halibut \$34**

*Fava Bean Puree, Rainbow Carrots, Pearl Onion,  
Truffle Vinaigrette, Sunchoke Chips  
'11 Schramsberg, Blanc de Noir, North Coast, CA, \$15*

#### **Brandt Farms Ribeye \$38**

*Potato Gratin, Roasted Shallots, Asparagus, Grilled Artichokes,  
Tarragon & Parmesan Butter, Bordelaise  
'14 Seven Falls, Cabernet Sauvignon, Wahluke Slope, WA, \$13*

### DESSERT

#### **Strawberry Meringue Cake \$12**

*Graham Cracker-Hazelnut Crumble, Raspberry Coulis, Mint  
Dow's, Fine Tawny Port, Portugal \$10*