



New Year's Eve 2012 Menu

Asparagus Mousse Crêpe
ricotta and arugula poached pear salad
\$14

Seared Scallops
sweet potato puree and bacon vinaigrette
\$15

Elk Carpaccio
pickled mushrooms, parsley, celery salad and pickled shallot parsley emulsion
\$16

Wild Mushroom Risotto
piave and truffle oil
\$18

French Pork Rack
pistachio fennel and cranberry stuffed apple boat
\$21

Herb Crusted Halibut
arugula pesto, preserved lemon risotto and haricot vert
\$24

Duck Confit
cranberry gastrique braised cannellini beans and fennel
\$25

Heritage Angus Ribeye
parsnip battens and marinated mushrooms
\$31

Lava Cake
raspberry melba sauce
\$8

Layered Merridale Cider Jelly
\$9

Apple Tarte Tatin
salt caramel
\$9