

NEW YEARS EVE MENU

Appetizers, Choose 1

CRIMINI MUSHROOMS (V)

Sautéed Crimini mushrooms, feta, shallots, garlic, calabrian chilies, and white wine with grilled bread.

DUNGENESS CRAB CAKES

House made crab cakes, bacon, onion, mushrooms, tomatoes, crème fraiche and blood orange vinaigrette.

MANILLA CLAMS

½ pound manila clams, butter, garlic, white wine, herbs and grilled bread.

ENTREES, Choose 1

HERB CRUSTED PRIME RIB OF BEEF

With Au Jus and horseradish cream accompanied by roasted asparagus spears and twice baked potato topped with cheddar cheese.

GRILLED CHAMPAGNE SALMON FILET

Salmon filet grilled and topped with champagne grape sauce over saffron risotto with sweet corn and sautéed vegetables

POMEGRANATE GLAZED DUCK BREAST

Pan seared duck breast served on creamy saffron risotto with wild mushrooms, cherry tomatoes, and Mazama grand cru pomegranate glaze

VEGETARIAN RISSOTTO

Saffron risotto with wild mushrooms, fresh herbs, sherry, asparagus, parsley oil and asiago cheese.

INCLUDES

MAZAMA WEDGE SALAD

Wedge of crisp iceberg topped with house made candied bacon, diced tomato and avocado and bleu cheese crumbles with watermelon radish with a balsamic reduction

BREAD PLATE with olive oil

DESSERT choose 1