



NYE MENU

BITES – SALAD – SOUP

DEVILED EGGS

Beer battered, Gochujang Aioli. \$6

TRUFFLE POTATO SOUP

Cream, garlic, truffle oil. \$5

BEER CHEESE SOUP

Bent Paddle 14°, Tillamook cheddar, spiced popcorn. \$5

BAKED BRIE

Phyllo pastry, apple butter. \$7

RICOTTA SALATA

Fresh greens, housemade Ricotta, raisins, mint, red wine vinaigrette. \$6

TWISTED CAESAR

Grilled Romaine, spiced croutons, American Grana, roasted garlic vinaigrette. \$8

GRAB 'EM

BRISKET SAMMY

Smoked brisket, bourbon bacon jam, onion straws. \$10

NAKED BURGER

Crisp romaine, heirloom tomatoes, double fried fries \$9

ENTREES

RISOTTO

Spelt, jasmine and wild rice, forest mushrooms, squash, herbs. \$8

LINGUINE

Lobster, sweet corn sauce, burnt orange. \$18

WILD RICE MEATLOAF

Smoked and seared, smoked tomato gravy, creamy potatoes, fresh vegetable \$16

SAGE ROASTED CHICKEN

Mornay sauce, Duchess Potato, Roasted Vegetables \$16

ALMOND CRUSTED WALLEYE

Pan-fried, dill aioli, creamy potatoes, fresh vegetable. \$19

BRAISED BEEF

Rich Demi-Glace, Duchess Potato, Roasted Vegetables \$18

PORCHETTA

Pork loin, pork belly, Dijon, autumn herbs, apricot mustard, creamy potatoes, fresh vegetable. \$17

NEW YEAR'S EVE PRIX FIXE MENU \$60

AMUSE BOUCHE

CHARCUTERIE

BRESOLA

Pecorino & EVOO

PICKLED HERRING

Flat bread & crème fraîche

DUCK PASTRAMI

Crostini & Onion

1ST COURSE

TRUFFLE SOUP

OR

RICOTTA SALATA

2ND COURSE

RISOTTO

OR

LINGUINI

3RD COURSE

BRAISED BEEF

OR

ROASTED CHICKEN

4TH COURSE

DESSERT PRESENTATION

BUTTERSCOTCH BUDINO

Whipped Cream

CHOCOLATE TORTE

Bergamot orange

CHEESECAKE

Preserved lemon

Note: Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase the risk of food-borne illness.