

# NEW YEARS EVE 2024!

*Tuesday, December 31<sup>st</sup>*

5-course Prix Fixe menu

2 seatings: 5-8pm

or 8:30-11pm

## Course One

Dungeness Crab “Under A Fur Coat”

Heirloom Beets, Avocado, Sieved Egg, Tsar Nicoulai Caviar

*\*Champagne Thienot, Brut Rosé, Champagne, France, NV*

## Course Two

Puree of Forest Mushroom Soup

Glazed Chestnut, Perigord Black Truffle Butter

*\*Marcel Lapierre, Morgon “N” Beaujolais, France, 2022*

## Course Three

Caramelized Dayboat Scallop

Cauliflower Puree, Satsuma Mandarin, Caper, Sauce Americaine

*\*Domaine Faiveley, Montagny Blanc, Burgundy, France, 2022*

## Course Four

Wood-Grilled Filet Mignon

Shallot Confit, Golden Potato “Beignet”

Swiss Chard Crepinette, Sauce Bordelaise

*\*Domaine de Vieux Telegraphe, Chateauneuf-du-Pape “Telegramme Rouge,” Rhone, France, 2022*

## Course Five

Meyer Lemon “Creamsicle”

Butterscotch Semifreddo, Meyer Lemon Sorbet, Vanilla Bean,

Pistachio Shortbread, Citrus Confit

~5-course prix fixe menu - \$140 per person (25% service charge added at time of booking, so the tip on the food is already taken care of!) plus tax and Tock booking fee~

\*Optional French wine pairing - \$80 per person

~Prepayment for dinner is required when booking~

~Full beverage menu & wine pairing available upon arrival & billed separately~

~Vegetarian & gluten free options available with preorder only~

~All other substitutions politely declined~

~ Call for reservations: 530.820.3523

or use the private booking link sent via email~