

PLATEAU

NEW YEAR'S EVE PRIX FIXE MENU

First Course

Smoked Sturgeon Blini with Caviar

Ste. Michelle Brut

Second Course

Grilled Quail, Smoked Vegetable - Black Pepper White Cheddar Gratin

2005 Otis Kenyon Syrah, Walla Walla Valley

Third Course

Dungeness Crab Torte, Brie Cheese, Citrus Dressed Confetti Salad

2007 Whitehaven Sauvignon Blanc, New Zealand

Fourth Course

Beef Strip Loin

Double Demi Glace, Potato Duchess, Roasted Baby Vegetables

2004 Silverado Cabernet Sauvignon, Napa Valley

Lobster

Saffron Risotto, Hedgehog Mushrooms, Baby Green Beans, Verbena Chive Oil

2006 Shea Chardonnay, Willamette Valley

Beef Strip Loin & Lobster

Potato Duchess, Hedgehog Mushrooms, Double Demi Glace, Roasted Baby Vegetables,
Verbena Chive Oil

Choice of 2004 Silverado Cabernet Sauvignon or 2006 Shea Chardonnay

Fifth Course

Tuxedo Truffle Torte

White & Dark Chocolate Mousse

Heitz Port

\$70 includes starter, salad, entrée, dessert and paired wines. Without wine, \$55.