

CHRISTMAS EVE SPECIALS

December 24 | 4 – 9 PM

APPETIZERS

OYSTERS ROCKEFELLER | 18

Spinach, onions, butter, garlic and panko top six fresh Northwest oysters.

COCONUT PRAWNS | 16

Five deep-fried prawns breaded with coconut and breadcrumbs. Served with a sweet apple-mango chutney.

SOUPS & SALADS

FRENCH ONION SOUP | 10

BEET SALAD | 14

Roasted beets, granny smith apples, goat cheese, walnuts, and carrots tossed with lemon-maple vinaigrette.

ENTRÉES

LAND & SEA | 40

6oz hanger steak chimichurri and Moroccan shrimp. Served with roasted potatoes and seasonal vegetables.

PORK PRIME RIB | 27

Oven roasted rack of pork with raspberry demi sauce. Served with garlic mashed potatoes and seasonal vegetables.

BLACK COD | 30

Miso marinated black cod filet served with wild rice and seasonal vegetables.

DESSERT

ITALIAN PEAR CAKE | 6.50

Warm Italian pear cake with lemon mascarpone topping.

NEW YEAR'S EVE SPECIALS

December 31 | 4 – 9 PM

APPETIZERS

LOBSTER RAVIOLI | 18

Boursin cream, lemon zest gremolata and crispy leeks.

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ENTRÉES

BACON WRAPPED SCALLOPS 36

Drizzled with a blood orange and chive gastrique. Served with Gruyère pancetta risotto and sautéed broccolini.

BLACK COD | 30

Miso marinated black cod filet served with wild rice and seasonal vegetables.

SPICY CLAM & KALE LINGUINE | 25

Local Manila clams, Italian sausage, garlic, lemon zest, kale and white wine tossed in linguine.