

# 2019

## Happy New Year

### NEW YEAR'S EVE LOUNGE MENU

#### SPARKLERS BY THE GLASS

Rive della Chiesa, Prosecco, IT	glass 9.
Schramsberg, "Mirabelle", Brut Rose, CA	glass 14.
Domaine Carneros, Brut, Napa Valley, CA	glass 15.
Veuve Clicquot, Brut, Champagne FR	glass 25.

#### STARTERS + SALADS

##### TOWER OF TUNA

Fresh ahi and hamachi tuna, diced and towered with avocado, tomato, red onion, red chili, ginger and sesame-seed vinaigrette with Asian sesame crisps. 18.

##### THE BLACK ORCHID

Sashimi grade ahi tuna seared rare; sliced and served with the signature "Black Orchid" mustard sauce. 20.

##### PACIFIC OYSTERS

Freshly shucked oysters on the half-shell, served on shaved ice with house-made mignonette sauce.

Kumomoto, Penn Cove, WA	3. pp
Shigoku, Willapa Bay, WA	3. pp

##### OYSTERS ROCKEFELLER

Fresh oysters baked on the half shell with sautéed spinach, shallots, red bell peppers and Pernod topped with a light citrus hollandaise. 18.

##### CRAB CAKES

Maryland blue lump crab cakes with a ginger and stone-ground mustard sauce garnished with a watercress and tomato salad. Market Price

#### ENTRÉES

##### PETITE FILET MIGNON

This famous cut of tenderloin is known for its texture and delicate flavor, served with jumbo asparagus and au gratin potatoes. 36.

##### FLAT IRON STEAK

Snake River Farms' American Kobe beef served with served with jumbo asparagus and au gratin potatoes. 45.

#### DESSERTS

##### TRIFECTA

Three mini flourless chocolate tortes – dark, milk and white chocolate – finished with Chantilly cream, toasted almonds and raspberry sauce. 10.

##### BEEF CARPACCIO

Beef tenderloin sliced paper thin with capers, Dijon mustard, horseradish cream and shaved Asiago cheese served with a watercress, baby arugula salad dressed with Dijon vinaigrette. 16.

##### LIMOUSINE SALAD

Crisp butter leaf lettuce, dressed with genuine Roquefort bleu cheese, spiced cashews, shaved crispy shallots and garlic croutons with Roquefort vinaigrette. 12.

##### CLASSIC CAESAR SALAD

Crisp hearts of romaine dressed with extra virgin olive oil, anchovy, garlic, mustard and white balsamic vinegar garnished with herb croutons, grated Parmesan cheese and white anchovy. 11.

##### SHRIMP SCAMPI

Sautéed prawn shrimp with garlic, shallots, tomatoes, basil and red chili flakes in a butter sauce with white wine and lemon. Served with garlic crostini. 16.

##### DAY BOAT SCALLOPS

Pan-seared Atlantic sea scallops set on truffled potato cakes with shiitake mushrooms in a citrus butter sauce. 38.

##### CHILEAN SEA BASS

Pan-seared Chilean sea bass filet set on fingerling potatoes, spinach and fava beans in a lemon, caper and fresh dill sauce. 35.

##### BOURBON BACON BROWNIE

House made maple bourbon ice cream and chocolate brownie topped with candied applewood bacon and maple caramel sauce. 12.

We are a nonsmoking restaurant. 19% gratuity will be added for parties of 8 or more.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. Consult with physician for more information.