

2020

Happy New Year

NEW YEAR'S EVE LOUNGE MENU

SPARKLERS BY THE GLASS

Montefresco, Prosecco, Veneto, IT
Schramsberg, "Mirabelle", Brut Rose, CA
Domaine Chandon, Brut, CA
Veuve Clicquot, Brut, Champagne FR

glass 9.
glass 14.
187mL split 15.
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	3.50 pp
Shigoku, Willapa Bay, WA	3.50 pp
Quilcene, Hood Canal, WA	3.50 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

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.

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.

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. 36.

DESSERTS

TRIFECTA

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

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.