



new years eve, 2012

Hamachi crudo, citrus caviar, black garlic & crisp rice 14

Seared sonoma foie gras huckle berry & black tea compote, toasted brioche 17

Crab dumplings, cognac crème, truffle & pea sprouts 19

Duck confit, black trumpet mushroom polenta, cara cara orange & date jus 31

Crispy skin trout, dried sweet pea fritters, minted greek yogurt & amaranth greens 29

Chocolate Pot de crème, coco nibs & whipped cream 12

Meyer lemon & huckleberry cake, crème friache frosting 11

available both ala carte  
or prix fixe: \$68 includes glass of champagne

reservations highly recommended