

# CHRISTMAS

\$65

wine pairings available at \$30

## *course one*

LOCAL ROASTED  
SQUASH SOUP, CRÈME  
FRAICHE, PEPITA  
CRUMBLE

## *course two*

WASHINGTON BEEF SHORT  
RIB, PARSNIP PURÉE,  
ROASTED ROOT VEGGIES,  
CRISPY BRUSSELS SPROUTS,  
CIPOLLINI ONIONS, RED  
WINE SOUBISE

## *course three*

CHEESECAKE,  
HUCKLEBERRY  
COMPOTE, LEMON CURD,  
MICRO MINT

# NEW YEAR'S

\$70

wine pairings available at \$30

## *course one*

ROASTED DELICATA SQUASH  
SALAD, BURRATA CHEESE,  
HOLMQUIST HAZEL NUTS,  
DANDELION GREENS, APPLE  
CIDER VINEGAR REDUCTION

## *course two*

HERB CRUSTED NY STRIP  
LOIN, FONDANT POTATO,  
CHARRED BRUSSELS  
SPROUTS, CHANTERELLE  
MUSHROOMS,  
NORTH BY NORTHWEST  
CABERNET DEMI-GLACE

## *course three*

CARAMELIZED APPLE  
FINANCIER, CANDIED  
HOLQUIST HAZELNUTS, APPLE  
FLUID GEL, APPLE CHIPS