

New Year's Eve

Appetizers

East Coast Oysters *GF* 22 (6) 40 (12)
champagne mignonette, lemon, cilantro pesto

Salmon Cakes* 16
sweet potato purée, cilantro pesto, roasted corn & zucchini salad

Bruschetta 10
smoked tomato jam, stracciatella, mushroom-balsamic, arugula

Roasted Bone Marrow 23
crostini, pickled mustard seed, arugula salad

Duck Tacos *GF* 12
rice flour pancake, tamari-gochujang glaze, scallion, carrot, sesame

Voyageur's Bread Service 9
honey-cheddar butter

Tempura Portabella Fingers *GF* 12
herb-mustard aioli

Beef Tartare* *GF* 19
smoked salsa, mint, parsley, capers, yogurt, chips

Soup & Salad

dressings: ranch, blue cheese, 1000 island, caesar, balsamic vinaigrette, honey-miso dressing

White Duck Chili *GF cup* 6
white beans, poblano, green onion

Carrot Ginger Soup *GF cup* 5
coconut milk, curried chickpeas, cilantro

Caesar Salad* *half* 7 *full* 12
house caesar, croutons, tomatoes, parmesan

House Salad *GF half* 5 *full* 9
leafy greens, tomatoes, cucumber, pickled red onion

Entrees

Seared Duck Breast* *GF on request* 38
charred sweet potato mash, cranberry glaze, broccolini, citrus duck gravy

Ribeye* 65
parisian gnocchi, shitake mushroom, black garlic aioli, red chimichurri

Filet* *GF* 57
mashed potato, seasonal vegetable, demi-glace

Salmon Roulade* *GF on request* 30
italian salsa verde, red pepper-coconut cous cous, broccolini, roasted tomato butter

Pork Tomahawk* *GF* 42
chili-coffee rub, duck fat fingerling potato, baby carrots, red eye gravy

Shrimp Jambalaya *GF on request* 26
house boudin sausage, cajun broth, rice, voyageur's sourdough

Creamy Fettuccini 18
house pasta, parmesan cream sauce, shallot, mushroom, voyageur's sourdough

We will accommodate dietary restrictions and requests to the best of our ability

Desserts

Tahini Chocolate Cheesecake 12
sesame toffee crunch, chocolate cookie crust

Brown Sugar Crème Brulé *GF* 10
fig compote, rosemary shortbread

Coconut Pistachio Cake 11
layer cake, toasted coconut, crushed pistachio

Cookie & Gelato *GF* 8
rotating selection of sara's artisan gelato/sorbet, house chocolate chip cookie

Three Course Pairing Dinner - \$85/person

Salmon Cake*
sweet potato purée, cilantro pesto, roasted corn & zucchini salad
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Nasiako Moschofilero
Greece

or

Don't Mez with Me
mezcal, orgeat, amarena cherry, lime, cilantro, nutmeg

Pork Tomahawk*
chili-coffee rub, duck fat fingerling potato, baby carrots, red eye gravy
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Bodegas Muriel Reserva Rioja 2017
Spain

or

L.O.T. Seven
mole negro infused j. henry bourbon, piloncillo syrup, bitters, citrus twists

Coconut Pistachio Cake
layer cake, toasted coconut, crushed pistachio
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Doppio Bianco Pignoletto Frizzante
Italy

or

Coquito
white rum, dark rum, crème de coconut, cream, spices

*consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may contribute to foodborne illness, especially if you have a medical condition

**a 3% surcharge applies to all credit card transactions
***a 20% service gratuity will be applied to all parties