

3 courses \$55/\$75 paired 5 courses \$75/95 paired

HAPPY NEW YEAR 2014!



to begin

poached shrimp
confit pheasant

malheur brut, br. malheur, buggenhout, belgium

first

day boat scallops, pressed pork belly, pomegranate
dungeness crab, grapefruit, puntarelle
raviolo of winter squash, lacinto kale, farm egg, pumpkin brodo
truffled pork terrine, pickled carrots, toast

tank 7, boulevard, kansas city, mo

second

duck breast, rooftop honey glaze, duck fat & arborio rice timbalo
coho salmon, smoked potato, collard greens, pine cone bud syrup
pork loin, chestnut bread pudding, confit fennel, candied apple
bison rib eye, bone marrow gratin, plum bordelaise (\$10 supplemental)

gift of the magi, lost abbey, san marcos, ca

to rest

black truffle sformato

2008 smoked porter, alaskan brewing, juneau, ak

dessert

salted caramel whipped cheesecake
marcona almond savarin, coffee poached pear, chestnut syrup
triple chocolate gateaux, honey stout ice cream
house spun sorbet & cookie platter

avec les bon voeux, brasserie dupont, tourpes, belgium

tasting menu 55/75 with beer pairings

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PLATTERS

HOUSE CHARCUTERIE
SMOKED HAM, TARTUFO SALUMI, LA QUERCIA PROSCIUTTO,
PATE DE CAMPAGNE

CHEESE

DEVILS GULCH-TRIPLE CREME, COW GIRL CREAMERY

TRUCKLE AGED WHITE, BEECHERS

CAVEMAN BLUE- ROGUE CREAMERY

PASSED BITES

OYSTERS ON THE HALF SHELL, PALE ALE MIGNONETTE

SEARED ALBACORE, PICKLED MARKET VEGETABLES

DUNGENESS CRAB ARANCINI, SMOKED TOMATO FONDUE

MINI MONK BURGER, TRUFFLED KENNEBEC FRIES

MUSHROOMS ON TOAST, WARM BURRATA, FINE HERBS

PETIT PASSED PLATES

HOUSE AGED STRIP LOIN OF BEEF,
WHIPPED POTATO, CREAMED NETTLES

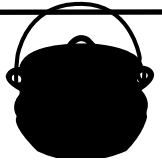
SEARED DAY BOAT SCALLOPS, MANILA CLAM "CHOWDER"

RICOTTA GNOCCHI, WINTER SQUASH, SAGE, BROWN BUTTER

DUCK BREAST, BRAISED COLLARDS, HUCKLEBERRY

TO FINISH

GINGERBREAD CUPCAKES, MARCONA ALMOND
SHORTBREAD, MINI NITRO BEER FLOATS



TASTING NOTES

Beer: _____ Notes: _____
Dish: _____

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Dish: _____

DECEMBER 31ST, 2012
NEW YEARS EVE

YEAR'S END IS NEITHER AN END NOR A BEGINNING
BUT A GOING ON, WITH ALL THE WISDOM
THAT EXPERIENCE CAN INSTILL IN US.
~HAL BORLAND

HE WHO BREAKS A RESOLUTION IS A WEAKLING;
HE WHO MAKES ONE IS A FOOL.
~F.M. KNOWLES

I THINK IN TERMS OF THE DAY'S RESOLUTIONS,
NOT THE YEAR'S.
~HENRY MOORE