

# **Palmer Room New Year's Eve Menu**

## **Amuse Bouche**

*Yukon Gold Blini, Red Pepper Jelly  
Crisp Filo, Goat Cheese Mousse, Chive*

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## **Dungeness Crab Salad**

*Cucumber/Granny Smith Apple Gel, Baby Greens, Grainy Dijon Vinaigrette*

## **Caesar Salad**

*Baby Romaine, Focaccia Croutons, Fried Capers, Parmesan Tuile*

## **Foie Gras Torchon**

*Cherry, Brioche, Micro Greens*

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## **Celeriac Cream Soup**

*Anjou Pear, Stilton Cheese Crouton*

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## **16 oz Bone In Striploin Steak**

*Cooked Sous Vide, Madiera Jus, Roast Fingerlings, Baby Vegetables*

## **Braised Short Rib**

*Purple Potato Puree, Root Beer Demi, Baby Vegetables*

## **Sockeye Salmon**

*Brown Butter, Chanterelles, Handmade Pappardelle, Baby Vegetables*

## **Alaskan Black Cod**

*Maple Soy Glaze, Shiitake Mushroom Broth, Roast Fingerling Potatoes, Baby Vegetables*

## **Butternut Squash Ravioli**

*Cauliflower Puree, Oven Dried Roma Tomato, Crisp Parmesan Zucchini, Basil Oil*

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## **Baked Cheesecake Trio**

*Lemoncello, Dark Chocolate, Vanilla Bean*

## **Lavender Creme Brulee**

*Raspberry Macarons*

## **Belgian Chocolate Tart**

*Orange Cream, Fresh Berries*

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**Coffee/Tea**

**\$70 Per Person Does Not Include Tax or Gratuity**