

barking frog

NEW YEAR'S EVE

~ Amuse ~

Oysters & Caviar
Champagne Mignonette

NV Boizel Brut Chardonnay Champagne Epernay

~ Soup Course ~

Apple Wood Smoked Maine Lobster & Celeriac Soup
Apple Cider Gastrique

NV Nicolas Feuillatte Brut Champagne, Epernay

~ Fish Course ~

Japanese Sea Bass
*Wild Mushrooms, Carrot Beurre Blanc,
Bloomsdale Spinach, Candied Carrots*

NV Duval-Leroy Cuvée Paris Brut Champagne, Reims

Intermezzo

~ Entrée Course ~

Sous Vide Beef Tenderloin
*Red Wine Braised Short Ribs, Yukon Whipped Potatoes,
Shaved Fenne Salad, Demi Glace*

NV Nicolas Feuillatte Brut Rosé Champagne, Epernay

~ Dessert Course ~

Chestnut Cream Rum Baba
Candied Chestnuts

NV Veuve Clicquot Ponsardin Demi-Sec Champagne, Reims

\$75 per person

\$125 per person paired with Champagne

Regular Wine Pairings Also Available

**There will be two separate seatings
at 6:30PM and 9:00PM**

*Bobby Moore, Executive Chef
Josh Delgado, Sous Chef
Jeffrey Dorgan, Wine Director
Trena Costello, Pastry Chef*

*After dinner, why not spend the night? For guest room
reservations, please call (425) 424-3900.*

**FOR DINNER RESERVATIONS,
PLEASE CALL 425-424-2999.**

