



RESTAURANT

Argentine inspired Portland food

NEW YEAR'S EVE MENU

First Course

choice of:

Prime Rib Carpaccio, Parmesan Aioli, Black Truffle, Garlic Croutons, Celery

Grilled Sourdough Flatbread, House-Smoked Salmon, Fresh Burrata Cheese, Caviar, Leek Vinaigrette

Dungeness Crab & Prawn Antipasto Salad, Iceberg Lettuce, Salami,
Vegetable Giardinera, Olives, Italian Dressing

Entrée

choice of:

Grilled Filet Mignon, Chanterelle Mushrooms, Beef Jus, Capers, Lemon

Coal-Roasted Scallops & Grilled Lobster Sausage, Salsa Verde, Clam Amatriciana Sauce

Italian White Truffle & Spinach Lasagna, Grilled Maitake Mushrooms

(Add 2 Ounces Grilled Foie Gras \$20.00 Supplemental Charge)

Shared Sides

Roasted Fingerling Potatoes, Parsley Pesto Butter, Parmigiano

Fried Brussels Sprouts, Golden Raisin Agrodolce, Toasted Pine Nuts

Arugula & Roasted Beet Salad, Anchovy-Lemon Vinaigrette, Crispy Shallot

Dessert

choice of:

Toasted Almond Panna Cotta, Preserved Marionberry Love, Marcona Almond Brittle

Cold Brew Tres Leches Cake, Rum-Mascarpone Mousse, Coffee Meringues, Chocolate Dulce de Leche