Starters

Oysters On The Half Shell
(6) Fresh Malpeque Oysters from Prince Edward Island, Mignonette Sauce, Shallots, Micro Greens **$23**

Oysters Rockefeller
(6) Baked Malpeque Oysters from Prince Edward Island, Bacon, Shallots, Pernod, Creamed Spinach, Bread Crumbs **$23**

Duck Rillettes
Smoked Cherry Jam, Pistachio Butter, Roasted Pistachios, Goat Cheese Fondue, Crostini **$16**

Dungeness Crab Cakes
(2) Crab Cakes, Dijon Cream Sauce, Arugula, Lemon Oil, Smoked Cured Egg Yolk **$19**

Bread & Butter
Sun-Dried Tomato & Goat Cheese Whipped Butter, Toasted Demi Baguette **$7**

Desserts

• Perfect for Sharing •

Bananas Foster Crêpes w/ Foie Gras Ice Cream
Luxardo Cherry Ricotta Filling, Bourbon Caramel Sauce, Brûléed Banana, Shaved Chocolate, Candied Pecans **$15**

Chocolate Cake
Vanilla Bean Crème Anglaise, Dark Chocolate Almond Coconut Crumble, Passion Fruit "Caviar" **$10**

Orange Panna Cotta
Grand Marnier White Chocolate Sauce, Cherry Granita, Caramel Dust, Graham Cracker Crumble **$10**

Entrées

**All Entrées Include our New Year's Eve Salad of Mixed Greens, Toasted Walnuts, Goat Cheese & Roasted Grape Vinaigrette*

Beef Tenderloin "Oscar"
Slow Roasted Beef Tenderloin, Butter Poached Lobster Meat, Béarnaise Sauce, Potato Gratin, Asparagus **$65**

Maude's Slow Roasted Prime Rib
10 oz Prime Rib, Horseradish Mashed Potatoes, Asparagus, Yorkshire Pudding, Au Jus **$60**

Roasted Lamb Rack
House-Made Sausage, Mustard Spaetzle, Onions, Garlic, Cherry Tomatoes, Spinach, Mustard Cognac Demi-Glace, Pickled Radish & Mustard Seeds **$60**

Seared Duck Breast
Mushroom Risotto, Asparagus, Roasted Mushroom & Arugula Salad, Truffle Oil, Shaved Burgundy Truffles, Black Garlic Balsamic Reduction **$59**

Seafood "Thermidor"
Lobster, Shrimp, Scallops, Lobster Cognac Cream Sauce, Puff Pastry Basket, Garlic, Onions, Chive Oil, Sautéed Spinach **$60**

Miso Marinated Sablefish
Pot-au-Feu, Baby Bok Choy, Potatoes, Sugar Snap Peas, Carrots, Pickled Radish, Scallions, Chili Crisp **$40**

Rabbit Ravioli
Confit Rabbit Ricotta, Pancetta, Shallots, Sugar Snap Peas, Stewed Tomatoes, Spinach, Carrots, Garlic, Rabbit Stock, Butter, Aged Gouda **$40**

Three Cheese Manicotti
Mozzarella, Monterey Jack, Parmesan Reggiano, Vodka Tomato Sauce, Arugula Salad, Balsamic Reduction **$35**