

New Year's Eve Dinner

WELCOME REFRESHMENT

Candied Nuts and Artisan Cheeses

Pairing: craft cocktail with M.V. Tirriddis House Blanc R.4

STARTER

Crab Ceviche

with heirloom corn tostadas

Pairing: M.V. Tirriddis Blanc de Gris R.4

EXCLUSIVE APPETIZER

PAIRING \$30

M.V. Tirriddis Grand Rendition Rendition No. 1

Savor a glass of the inaugural release of Grand Rendition Rendition No. 1 with a 28-month tirage time and grapes sourced from Rattlesnake Hills AVA in Yakima, WA.

Served with Roasted Beets with spruce butter and kale chips

ENTRÉE

please choose one

Grilled Cod

with mushroom sauce

Filet Mignon

with marrow and vegetable sauce, squash

Cauliflower Steak

with local squash mushroom sauce

Pairing: M.V. Tirriddis Barrell Fermented Blanc de Blanc R.3

DESSERT

White Chocolate Mousse Cake

with berries

Pairing: M.V. Tirriddis House Rosé

