

# SMOKE & CEDAR

Wednesday, December 31 & Thursday, January 1

## NEW YEAR'S MENU | \$120

### FIRST COURSE

GF **DEVEILED EGGS**  
Paddlefish Caviar, Chervil

### SECOND COURSE

CHOICE OF:

**WEDGE SALAD**  
Crisp Iceberg, Rogue Creamery Blue Cheese, Candied Pork Belly,  
Pickled Shallots, Tomato, Egg, Croutons, Ranch

**\*TUNA TARTARE**  
Wakame Salad, Farro, Sesame Caramel, Ash Tuile, Tobiko

**FRENCH ONION SOUP**  
Baquette, Comté Cheese

GF **CRAB SALAD**  
Pickled Green Tomato, Breakfast Radish, Pomegranate Gastrique (\$15 Supplement)

### THIRD COURSE

CHOICE OF ENTREE:

**CHILEAN SEA BASS**  
Roasted Bok Choy, Marinated Shiitake, Sesame-Miso Emulsion

**BUTTER POACHED HALF MAINE LOBSTER**  
Tagliatelle, Preserved Lemon Beurre Blanc

GF **\*FILET MIGNON 8oz**  
Potato Au Gratin, Baby Carrots, Black Garlic Jus

GF **\*DRY AGED RIBEYE 12oz**  
Potato Au Gratin, Baby Carrots, Black Garlic Jus

**MUSHROOM TORTELLINI**  
Truffle Ricotta Filling, Sautéed Mushrooms,  
Truffle Cream Sauce, Pine Nuts

ADD-ONS:

GF **LOBSTER TAIL | \$75**

GF **\*KING CRAB AND ASPARAGUS OSCAR STYLE | \$35**

GF **GRILLED PRAWNS, SCAMPI | \$18**

\*Certain items on our menu are cooked to order and may be served raw or undercooked.  
Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.

# S M O K E   &   C E D A R

## SIDES

**HAND-CUT FRIES | \$14**  
Truffle Pecorino

GF **LOADED BAKED POTATO | \$16**

**MAC N CHEESE | \$14**  
Herbed Breadcrumbs

GF **ROASTED MUSHROOMS | \$18**

**CRISPY BRUSSELS SPROUTS | \$15**  
Roasted Chili and Honey Butter

## FOURTH COURSE

DESSERT:

**CHOCOLATE POT DE CRÈME**  
Espresso Chantilly, Crumble

**BLOOD ORANGE MERINGUE TART**  
Blood Orange Curd

GF **ELDERFLOWER PANNA COTTA**  
Champagne Gelée, Strawberry

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