

NEW YEAR'S EVE MENU 2025

FIRST PLATE

Masa's Sushi Assortment

bluefin tuna nigiri with fresh wasabi, sockeye salmon sashimi with ikura, dungeness crab maki with kinome torched hamachi oshi with serrano chili, medai temari with lime caviar

Pistachio Whipped Ricotta

chioggia beets, hearts of palm, snap peas, santa rosa plum, spruce tip honey and white balsamic agro dolce

Lobster Bisque

lobster mousseline, tarragon cognac cream, savoury pastry puffs

Orange Cured Steelhead Crudo with Sturgeon Caviar

blood orange ponzu, bitter orange olive oil, bergamot orange jam, rice pearls, fennel, red radish, amaranth

ENTREE

Maple Lacquered Sablefish

snap peas, chanterelle mushrooms, parsnip puree, puffed wild rice, orange tamarind sauce

Wild Diver Scallops

kale sprouts, butternut squash, red beet pasta pearls, finger lime beurre blanc

Alaska King Crab 15 suppl.

king crab merus poached in champagne butter, saffron rice with kohlrabi, broccoli, green apple and celery

Maple Hill Chicken Rossini

pan seared foie gras, savoy cabbage in black truffle cream, brioche bread pudding, pomegranate madeira sauce

Wagyu Beef Cheek Raviolo + Binchotan Charred Striploin

red heirloom carrots, carrot top chimichurri, roasted maitake mushroom, port wine demi-glace

Winter Squash Gnocchi with Black Truffles

crispy kale sprouts, butternut squash, pomegranate, brown butter, sage

DESSERT

Choice of Three Desserts