

NEW YEAR'S EVE MENU 2025

AMUSE BOUCHE

Jamon Iberico de Bellota fried onion 'doughnut', romesco sauce
Snow Crab Brandade edamame, chili oil, broccoli sprouts

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 citrus 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

MID-COURSE

Wild Mushroom Bolognese

parmesan polenta, grape tomato confit, arugula

Blackened Ahi Tuna Tostada

charred tomatillo and pumpkin seed mole, avocado, radish sprouts

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

PETITS FOURS

ITEMS SUBJECT TO CHANGE DEPENDING ON AVAILABILITY