

New Years Eve 2015



breakwater
restaurant

AMUSE BOUCHE

Dungeness Crab Stuffed Crimini Mushroom
garlic herb butter

FIRST

Pattison Farms Organic Spinach Leaves
roasted beets, pine nuts, pears, local Buffalo Feta, beet vinaigrette

SECOND

Roast Cauliflower and Yukon Gold Soup
warm caraway scented Mascarpone swirl

THIRD

Mini Tannadice Farm Wellington
cured pork tenderloin en crouete, forest mushroom duxelle

FOURTH

Pastry Chef's choice of Sorbet
lime and champagne, Queen of Sheba

ENTREE

Grilled Bison Tenderloin
bootleg whiskey marinate, Duchesse potato, local vegetables

or

Baked Sablefish
parsley boiled pomme chateaux, brown butter Meunière,
local vegetables

or

Cornish Game Hen
grilled lemon, wild rice, hunter sauce, local vegetables

DESSERT

Assorted Sweets and Pastry Cart