

Six Peaks GRILLE

NEW YEARS EVE MENU

Tuesday December 31st, 2024 | 8 pm Seating

AMUSE

Idaho Sturgeon Caviar

twice baked fingerling potato,
whipped crème fraîche, chives

Wine: Schramsberg "blanc de blancs"

Shitake Mushroom Duxelles

brick dough, goat cheese, purple sage

SOUP & SALAD

CHOICE OF

Nante's Carrot Soup

champagne sabayon

Little Gem Lettuces

bayley hazen blue cheese, crispy bacon,
herb buttermilk dressing

Wine: Chapoutier "belleruche" rose

APPETIZER

CHOICE OF

Deep Sea Red Crab Salad

asian pear, fennel, winter citrus

Seared Scallop

roasted fennel, koji cream, basil oil

Warm Pork Rillettes

candied shallot, tempura shiso, spicy aioli

Wine: Walt Chardonnay

ENTRÉES

CHOICE OF

Roasted Half Chicken

croquette, nantes carrots, roast turnip, radish,
chicken jus

Bone Marrow Crusted Filet Mignon

dungeness crab, potato & roasted garlic pave,
béarnaise

28 Day Dry Aged Rib Eye

spiced broccolini, potato puree, port wine demi

Crispy Skin Black Cod

santa barbara mussels, chard broccolini,
vadouvan curry billi bi

Mushroom Gnocchi(v)

butternut squash puree, shallot, madiera

Wine: Davis Bynum Pinot Noir

DESSERT

Basque Style Lemon Cheesecake

pecan praline ice cream

or

Chocolate and Caramel Mousse Cake

candied pistachio, blueberry ice cream

Wine: August Kessler "Riesling"

\$130 per person, plus tax and gratuity.
Wine pairing additional \$25 per person.