

FIG

RESTAURANT

New Year's Eve

2025

Prix Fixe | \$120 per person | Choose one course from each

FIRST

OSTERIA CAVIAR – *buckwheat blini, chopped egg, lemon zest, chopped parsley, crème fraîche +\$30*

MELON AND PROSCIUTTO – *market melons, goat cheese mousse, pistachios*

HAMACHI CRUDO – *citrus salad, shaved radishes, yuzu jell, shiso coconut ponzu*

WINTER SALAD – *endive, maple glazed butternut squash, roasted carrots, parsnips, turnips, pomegranate, champagne vinaigrette*

SECOND

LOBSTER RAVIOLO – *champagne and caviar sauce, tarragon oil*

CHILEAN SEA BASS – *roasted cauliflower puree, truffle froth, shaved truffles*

SALMON – *bouillabaisse, clams, mussels, fennel, rouille*

THIRD

FILET OF BEEF – *creamed spinach, chanterelle mushrooms, red wine reduction*

LACQUERED SLOW-COOKED DUCK BREAST – *charred onion, poached pear, broccolini*

CASCADE CREEK RACK OF LAMB – *couscous, pearled vegetables*

FOURTH

TRES LECHES BAKED ALASKA – *meyer lemon, meringue*

CHOCOLATE ASSIETTE – *white chocolate sphere, passion fruit salted caramel, milk chocolate panna cotta, dark chocolate tart*

For your convenience, a 20% service charge will be added to your final bill.
Please note that discounts are not applicable to this menu.