

FIG

RESTAURANT

New Year's Eve

2027

Choose one selection from each course | \$140 per person

FIRST

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

HAMACHI CRUDO – *citrus salad, shaved radishes, yuzu gel, 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 purée, 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 – *melting fennel, bamboo rice, pickled fall fruit*

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

PETIT FOURS

served at end of meal

A 20% service charge will be applied.
This menu is not eligible for discounts.

