

New Years Eve 2015 Wild Fish Restaurant

100% Local & Organic

Set Menu: Three courses \$65/head; wine pairings extra; tax & gratuity not inc.

Starters

Miyagi oysters (Point Reyes) with a chervil sabayon and paddlefish roe

or

Grilled spot prawns with roasted radishes, cauliflower purée and a mache salad

or

Shaved Brussels sprout salad with cara cara orange supremes, candied walnuts in an orange honey vinaigrette

Suggested pairing: Roederer Estate Brut (Anderson Valley) Glass/\$14

Mains:

Mendocino Uni

House made Squid ink tagliatelle with marinara sauce topped with fresh Mendocino uni and fried focaccia breadcrumbs

Suggested pairing: Phillips Hill 2012 Boontling Pinot Noir

Or

Sablefish

Noyo Harbor

Japanese style, sesame encrusted, sticky rice, shiitake mushrooms & miso glazed brussel sprouts with ponzu sauce. May contain pinbones.

Suggested pairing: Handley 2013 Sauvignon Blanc \$15/Glass

Or

Duck

Pan seared duck breast with parsnip purée, roasted fingerling potatoes, sautéed kale and black pepper orange gastrique

Suggested pairing: Handley 2012 Pinot Noir

Or

Mendocino Wild Mushroom Risotto (V)

Arborio risotto with local wild golden chanterelles and matsutake mushrooms, dinosaur kale and a Gorgonzola sauce

Suggested pairing: Yorkville Cellars 2013 Amber Folly Orange Semillon

Desserts:

Belgian Chocolate Trio - Flourless chocolate cake, chocolate ganache sauce and a chocolate espresso gelato

Suggested pairing: Chocolate Port Trentadue, Geyserville 4 oz Glass

or

Cheesecake - Pennyroyal Farm (Boonville) Laychee Cheesecake with red wine poached pears and a pink peppercorn honey

Suggested pairing: Late Harvest Sauvignon Blanc Yorkville Cellars 4oz Glass

Available a la carte:

Oysters!

6 Miyagis (Point Reyes) with sherry vinegar, shallot and cracked pepper mignonette \$15

6 Kumamotos (Humboldt Bay) with rice vinegar, shallot and jalapeno mignonette \$30

3 Miyagis and 3 Kumamotos \$22.50

Petrale Sole \$32

Sourced from Noyo Harbor

On a bed of sage, rosemary and thyme with champagne in parchment; mixed baby carrots, risotto, fresh tarragon, meyer lemon and basil sabayon.

Suggested pairing: Baxter 2012 Chardonnay \$26/Glass

A very Happy New Year!