NEW YEARS EVE 2025!

Wednesday, December 31st
5-course Prix Fixe menu
2 seatings: 5-8pm
or 8:30-11pm

Course One
Dungeness Crab Salad
Preserved Pine Hill Yuzu, Celery Root Remoulade, Tsar Nicoulai Caviar
**Taittinger, "Brut La Francaise," Champagne, France, NV*

Course Two
Artichoke & Parmigiano Reggiano Soup
Shaved Perigord Black Truffles
**Domaine Tempier, Bandol Rosé, Provence, France, 2023*

Course Three
Caramelized Dayboat Scallop
Braised Veal Cheek, Cauliflower Puree, Sauce Americaine
** Domaine Faiveley, "Les Cent Pieces," Montagny Blanc, Burgundy, France, 2023*

Course Four
Wood-Grilled Filet Mignon
Hen of the Woods Mushroom, Golden Potato Terrine,
Violet Watercress, Black Garlic Bordelaise
**Domaine Si Le Vin, "Promesse," Syrah, Saint Joseph, Rhone, France, 2022*

Course Five
White Chocolate Bavarois
Green Chartreuse, Candied Citrus, Pomegranate,
Pistachio Shortbread Crumble

~5-course prix fixe menu - $165 per person – includes gratuity (25% service charge added at time of booking, so the tip on the food is already taken care of!)
plus tax and Tock booking fee~
***Optional French wine pairing - $80 per person**
~Prepayment for dinner is required when booking~
~Full beverage menu & wine pairing available upon arrival & billed separately~
~Vegetarian & gluten free options available with preorder only~
~All other substitutions politely declined~
~ Call for reservations: 530.820.3523
or use the private booking link sent via email~