

Copperleaf Restaurant

NEW YEAR'S CELEBRATION MENU

December 31, 2018

AMUSE-BOUCHE

THINLY-SLICED CASCADE DRY-CURED HAM FOR THE TABLE
(5 Dollar Per Person Supplement served Family-Style)

BUBBLES & CAVIAR

White Sturgeon Caviar, Cold-Smoked Columbia River Sturgeon
Zabaglione Cream, Pumpkin Tart

Ruggeri "Giustino B", Prosecco, Valdobbiadene, Italy 2014

VARIATIONS OF JAPANESE WAGYU BEEF

Carpaccio, Tartare & Grilled
Deviled Quail Egg, Roquefort Bleu, Grilled Shallot & Escarole

DeLille Rosé, Yakima Valley, Washington, 2016

BEETS, COOKED & RAW

Pistachios, Oranges, Mustard Seed Vinaigrette
Schoenheit, Gewürztraminer, Alsace, France 2015

Or

LA BELLE FARMS FOIE GRAS

(Thirty Dollar Supplement for Foie Gras)
Grilled Vanilla Pineapple, Espresso Gastrique
Ginger-Coconut Macaroon

Diszónkó "5 Puttonyos", Tokaji, Hungary

PERIGORD WINTER TRUFFLES

Willowood Farms Squash Neapolitan
Celery Root, Pickled Grapes, Walnuts

Lungarotti, "Torre de Giano", Torgiano, Italy 2015

Or

WHITE TRUFFLE AGNOLOTTI

Porcini Butter, Tuscan Kale, Parmigiano-Reggiano Espuma

Villadoria "Bricco Magno", Piedmont, Italy 2014

CRISPY SKIN STRIPED BASS

Grilled Sunchokes, Maitaki Mushrooms, Smoked Sumac Yogurt

Abeja "Reserve", Chardonnay, Washington 2012

Or

MAD HATCHER POULET BLEU "COQ AU VIN"

Foraged Mushroom Vol-Au-Vent
Red Wine Onions, Cream of Black Kale

Chanson "Le Bourgogne", Pinot Noir, Burgundy, France 2011

CHAI SPICE QUINCE TART

Salted Carmel Ice Cream

Rare Wine Co. "Boston Bual", Madeira, Portugal

MIGNARDISES

Five Course Menu 115
with wine pairings add 60

An automatic gratuity of 18% shall be applied to parties of six (6) or more.
Such gratuity shall be retained by your service staff