

# HEARTWOOD

PROVISIONS

## NEW YEAR'S EVE 2017

### SIX COURSE MENU *95 per person*

*Champagne Pairings 95 per person (2oz.). Additional Champagne available a la carte.*

#### SNACKS

JAMÓN IBÉRICO DE BELLOTA.

KUSSHI OYSTER. CHAMPAGNE, CAVIAR\*

FOIE GRAS BONBON. OLOROSO SHERRY, CANDIED ORANGE  
*Ruinart, Blanc de Blancs*

#### FIRST COURSE

GEODUCK. MEYER LEMON, ESPELETTE, LEMONGRASS, CILANTRO  
*Dom Pérignon*

#### SECOND COURSE

SPOT PRAWNS. MEZCAL BUTTER, IBÉRICO DE BELLOTA LARDO,  
SMOKED SALMON ROE, CHIVES\*  
*Ruinart, Rosé*

#### THIRD COURSE

ROASTED SCALLOP. CAULIFLOWER, GREEN APPLE, HAZELNUT, ARGAN OIL\*  
*Krug, Grand Cuvée*

#### MAIN COURSE

DRY AGED FILET MIGNON. ROASTED ROOTS, FOIE GRAS POWDER,  
PICKLED CHANTERELLES, TRUFFLE-MADEIRA JUS\*  
*Krug, 2002*

#### DESSERT

COCONUT TAPIOCA. ROOIBOS TEA-BOURBON CREAM, LADYFINGERS,  
CORN CRISPIES, MASCARPONE ICE CREAM  
*Rocha, 1995 Colheita Madeira*

2% surcharge will be added to each guest check to cover employer mandates.

This is not a gratuity for services provided by employees.

Exclusive of sales tax. 18% service charge may be added to parties of 8 or more.

\*consuming raw or under cooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness.

#HeartwoodSEA