



New Year's Eve Menu



\$65 per person

1st

marin myagi oysters | champagne mignotte
roasted beetroot | winter citrus | pistachios | fennel fronds | butter lettuce | agrideoux

2nd

pork belly confit | hoppin john | young collard greens | adobo chile bearnaise
dayboat scallop | date butter | parsnip | espresso | bulgarwheat | black walnut salsa verde

3rd

"naked" ravioli | winter chard | oyster mushrooms | noisette beurre fondue
creamy risotto | maine lobster | meyer lemon | marscapone | tomalley butter

4th

whole wheat paperdelle | ruguso squash | chanterelle mushrooms | cippolini onions | chestnut soubise
grilled new york steak | potato pave | bluelake beans | bone marrow butter | porcini bordelaise
halibut | fingerling potatoes | local mussels and clams | cioppinio style sauce

5th

brown butter financier | chestnut mousse | rhubarb jam
meyer lemon trifle | vanilla sponge cake | huckleberry sauce | winter citrus curd

FIVE

- a celebration of the senses -
proudly supporting local, organic, sustainable farms and produce
FIVE's menu changes based upon market availability

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executive chef
banks white

sous chef
jason murphy