



nirvana
wine & grillerie

New Year's Chef Features

Appetizers

House Country Pate - whole grain mustard, pickled red onion, toasted pistachio, dried apricots, herb mascarpone, crostini

Escargot En Croute - Parsley and tarragon butter, white wine and pernod reduction

Togarashi Lump Crab Cake - Aji Amarillo, edamame puree, micro green salad

Entrées

Garam Masala Rubbed Venison Tenderloin - Plantain fritters, bacon and onion braised greens, white wine sweet potato gastrique

Salt and Pepper Roasted Duck Breast - Celery root puree, tri colored carrots, apple mostarda, red wine cranberry reduction

Herb Grilled Shrimp and Scallops - Pappardelle pasta, sauce américaine, tri color cauliflower, balsamic pearls

5 Spiced Black Cod - Sprouted quinoa, chili garlic roasted yu choy, white miso and butter glaze

Herb butter roasted lobster tail and grilled beef tenderloin - Truffle duchesse potato, grilled asparagus, lobster bordelaise, classic bearnaise