

BALTAIRE

R E S T A U R A N T

CHEERS TO 2024!

5 to 7 PM seating • 195 per guest
8 to 10 PM seating • 275 per guest • midnight toast

— FIRST —

choose one per guest, served family style

BEEF CARPACCIO
parmesiano reggiano, wild arugula
brioche crouton, aged balsamic

1/2 DOZEN OYSTERS
willapa bay, compressed cucumber
champagne mignonette

LOLLIPOP LAMB CHOPS
romesco, shishito peppers

CHARRED SPANISH OCTOPUS
pepperonata, salsa verde

BLUEFIN TORO CRISPY RICE
wasabi, spicy mayo
pickled ginger

— SECOND —

choose one per guest

ENDIVE SALAD
truffle vin, candied pecan, pear
danish blue cheese

LOBSTER BISQUE
maine lobster, tarragon chantilly
brioche crouton, chive

WEDGE SALAD
chino valley egg, bacon lardons
red onion, blue cheese dressing

CAVATELLI PASTA
roasted butternut squash
sage & walnut pesto, parmesan

SQUID INK PASTA
sea urchin, calabrian chili

— THIRD —

choose one entrée & one side per guest

ORA KING SALMON

FILET MIGNON 8 oz

BLACKENED AHI TUNA

NY STRIP 14oz

LOBSTER THERMIDOR

BONE-IN RIBEYE 22 oz

SIDES

olive oil whipped potatoes

brussels sprouts

hand-cut frites

roasted broccolini

mac & cheese

roasted mushrooms

— DESSERT —

choose one per two guests

CHEESECAKE
berry compote, tuile

POACHED PEAR
port wine, gingerbread, mascarpone, basil

POT DE CRÈME
whipped cream, caramel, crumble

CHOCOLATE SILK PIE
mascarpone, caramel

POWDERED BEIGNETS

three sauces: vanilla, chocolate, espresso

A 20% service charge will be added to all tables.

