



Frogs Leap Public House Holiday Prix Fixe Menu available 12/30-31.

\$85 per guest, includes one selection from each course for each guest, the amuse and Champagne toast. Recommended additional wine pairing, 2 glasses \$30.

Amuse & Champagne

Nicolas Feuillatte Reserve Exclusive Brut Champagne
&
Emmentaler Cheese Gougère/Brisket/Fondue/Pickle

Small Plates

Mushroom Truffle Bisque/Parmigiana Espuma/White Truffle Crouton/Thyme
Recommended Wine: Square, Plumb & Level, Pinot Noir, '18, Willamette Valley

Skillet Roasted Mt. Tam Cheese & Killer Bees Sourwood Honey (for 2)
Apricot-Ginger Chutney/Balsamic Glazed Walnuts/Cranberry Shrub/Fresh Crostini
Recommended Wine: Trouchard, Roussanne, '18, Carneros, Napa Valley

Spicy Yellowfin Tuna Poke Bowl*
Seaweeds & Pickled Ginger/Wasabi/Pickled Cabbage/Carrot/Sushi Rice Cake/Cucumber/Avocado/Unagi Sauce/Yuzu-Sriracha Mayo
Recommended Wine: Stags' Leap, Viognier, '17, Napa

Torchon Au Foie Gras
Sauterne Marinated Hudson Valley Foie Gras/Apricot, Ginger & Pink Peppercorn Chutney/Fresh Toasted Herb Focaccia
Recommended Wine: Chateau St. Vincent, Sauternes '15 14.0

Chilled Jumbo Asparagus & Artichoke Tapenade
Dijon Mustard Vinaigrette/House Pickles/Fresh Crostini
Recommended Wine: Domaine De Chanteleuserie, Bourgueil, '20, Loire

Korean BBQ Wood Oven Glazed Pork Belly Confit/Local Apple Kimchi/Korean Pickles
Recommended Wine: Hugel, Riesling, '18, Alsace

Full Plates

Seared St. Georges' Bank Sea Scallops
Ginger Carrot Puree/Confit Baby Carrot/Snow Peas/Maitake Mushroom/Sushi Rice Cake/Coconut Amino Glaze/Toasted Sesame Powder
Recommended Wine: Grgich Hills, Fume Blanc '17, Napa

Hen Of The Woods & Marsala Shiitake Mushroom Risotto
Fresh Thyme & Rosemary/Leeks/Roasted Cippolini/Toasted Tellicherry Black Peppercorn Oil/Arugula/Shaved Parmigiana Reggiano
Recommended Wine: Square, Plumb & Level, Pinot Noir, '18, Willamette Valley

Pan Roasted Halibut & Lobster-Crawfish Beurre Blanc
Jumbo Asparagus/Lemon Whipped Potato/Beet Root
Recommended Wine: La Crema, Saralee's Vineyard, Chardonnay, Russian River Valley

Skillet Baked Cassoulet
Crispy Duck Confit Leg/Wood Grilled Lamb Merguez Sausage/Confit Niman Ranch Pork Belly/Cippolini/Roasted Roots/Baked Flageolet Beans
Recommended Wine: Domaine Dupeuble, Beaujolais Gamay, '20, France

Wood Grilled Prime New York Strip Steak "Bourguignon"
Bacon Lardon/Hen Of The Woods & Shiitake Mushrooms/Amish Butter Whipped Yukon Gold Potatoes/Cabernet Sauvignon Demi Glace/Glazed Roots 62.0 surcharge \$20
Recommended Wine: Ty Caton, Cabernet Sauvignon, '17, Sonoma County

After

Salted Caramel Crème Brûlée/Almond Tuile/Turbinado Sugar (V)

Dark Chocolate Cheesecake Terrine & Cherries/Vanilla Whip/Luxardo Maraschino Sauce/Fresh Cherries (V)

Sticky Pudding & Brown Butter Ice Cream/Muscovado Sugar & Black Treacle Sauce/Vanilla Whip/Steeplechase Almond Toffee Shards/
Brown Butter Powder (V)

Haywood Apple Fritters
Salted Caramel Ice Cream/Killer Bees Honeyaramel Sauce/Cinnamon-Sage Sugar/Vanilla Whip (V)

Chocolate Mousse Sesame Crunch Bar
Sesame Seed Brittle/Pistachio Halva/Toasted Sesame Powder/Meringue/Caramel (V)

Recommended Digestives: Lagavulin Single Malt Scotch 16 Year, Parker's Heritage Rye 8 Year, Blanton's Single Barrel Bourbon, Dawe's 20 Year Tawny Port

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. V= lacto-ovo vegetarian * = spice level*