

# NEW YEAR'S EVE 2017

## Oysters in Winter

Kumamoto oyster, caviar, pink peppercorn snow  
*Bérêche & Fils Brut Réserve Champagne*

## Lightly Charred Toro

togarashi, braised cipollini, shititake, pig ear  
*Joh. Jos. Prüm Graacher Himmelrich Spätlese 2014*

## Hudson Valley Shaved Foie Gras

walnut, apple, maple  
*The Jefferson: apple brandy, byrrh, salers, montenegro, oak-aged vanilla bean maple syrup*

## Lobster Cappucino\*\*\*

uni, charred cauliflower, ikura  
*Chrysanthemum #2: vermouth, Benedictine, absinthe, citrus\*\*\**

## 48-hour Veal Cheek

veal jus, bone marrow custard, caramelized salsify  
*Pertimali Livio Sassetti Rosso di Montalcino 2014*

## Warm Valrhona Mousse

chocolate, butternut squash, pistachio praline, bling  
*The Nightcap: bourbon, cognac, chocolate hemp milk, amaro, winter spice, heated or 1970 Canadian Club (+\$195)*

drink pairings **are included** and may change as we fine-tune selections  
food courses *may* be tweaked as we continue to perfect recipes

**first seating: 5 courses with pairings** seatings from 5:00-6:30 \$130/person (plus tax/gratuity)  
**\*\*second seating: 6 courses with pairings** seatings from 8:00-9:30 \$160/person (plus tax/gratuity)

## THE FINE PRINT

- email [drink@canonSeattle.com](mailto:drink@canonSeattle.com) with your preferred time (between 5-6:30 or between 8-9:30), number of people and your phone number and we will respond in the order received. Please allow us time to respond as we get swamped with requests.
- limited to 35 people per seating
- first purchased gets greater choice of time and table
- unfortunately we are unable to accommodate vegetarians/vegans
- each seating is allowed a leisurely 2 ½ hours to enjoy dinner
- canon will be closed before midnight to allow plenty of time to get to your loved ones for a midnight toast.
- credit card will be charged for the entire amount (+tax/gratuity) at time of reservation and is non-refundable, for any reason, so please be sure that you are able to make your reservation before you commit.
- in the event that you are late to your seating, we *may* have to omit a course in order to ensure that future seatings are not left waiting.

**This extravagant New Year's Eve menu has sold out every year.  
Don't miss out this year!**