

NELL'S restaurant

24 Years Along Green Lake

Happy New Year From the Staff At Nell's

December 31, 2023

Baked Oyster with Spinach, Herbed Bread Crumbs and Lemon Zest

Sunchoke Flan with Salmon Caviar and Dill

Or

Ahi Tuna Crudo with Watermelon Radish, Fennel, Ginger, Lime and Watercress

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Champagne – Laurent Perrier, Brut FR NV

Local Black Cod with Hearts of Palm, Savoy Cabbage, Thyme and Pomegranate Vinaigrette

Or

Chimney Smoked Lobster with Lemon Butter and Herbs (add \$22)

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Chablis – Thomas Labille, Vaillon, Premier Cru, FR 2019

Hedgehog Mushroom Risotto with Basil and Reggiano Parmesan

Or

Foie Gras Torchon with Quince Compote, Frisée and Madiera Jus (add \$10)

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Savigny-Les-Beaune – Domaine Serrigny, Les Peuilletts, Premier Cru, FR 2017

Grilled Marlin with Roasted Butternut Squash, Sautéed Kale and Kalamata Olive Tapenade

Or

Rack of Lamb with Celery Root Gratin, Brussels Sprouts, Roasted Cipollinis and Rosemary Jus

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Saggi – Long Shadows, WA 2019

Delice de Bourgogne with Fingerling Potatoes, Arugula Puree and Walnuts

Bosc Pear and Almond Tart with Pear Ice Cream and Caramel Sauce

Or

Chocolate Hazelnut Torte with Cranberry Ice Cream and Cranberry Coulis

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Sauternes – Sichel 2018

\$135. per person; Tax and Gratuity are extra

*Optional Wine Pairing - \$80

****THERE WILL BE A \$75 PER PERSON CANCELEATION FEE IF CANCELED AFTER
AFTER DECEMBER 27TH****