

A NIGHT OF GRATITUDE
AT
ARCHETYPE

\$150.00 Per Person

WELCOME GLASS OF
BLANC DE BLANC FROM SCHRAMBERG VINEYARDS

FIRST COURSE

BUTTERNUT SQUASH SOUP

white truffle butter, fried sage, hazelnuts

Or

ROASTED BEET SALAD

satsuma mandarins, delice de vallee,
walnut, mint, arugula

Or

WOOD ROASTED MAPLE-SESAME BABY CARROTS

black eyed pea vinaigrette

SECOND COURSE

DUNGENESS CRAB SALAD

grapefruit, endive, tarragon

Or

WOOD ROASTED MUSHROOMS

celery, lemon, rosemary, white corn grits

Or

CHARRED BRUSSELS SPROUTS

parsnip puree, pickled apple, crispy onion

THIRD COURSE

STINGING NETTLE POTATO GNOCCHI

crosnes, garlic confit, meyer lemon, chestnut

Or

WOOD OVEN BLACK COD

sunchoke puree, charred broccolini, green olive relish

Or

45-DAY DRY AGED GRASS FED NEW YORK STEAK

duck fat fingerling potatoes, wilted spinach, pickled mustard seeds,
red wine beef jus

FOURTH COURSE

TRIPLE CHOCOLATE MOUSSE CAKE

passion fruit caramel gelee

Or

MEYER LEMON MERINGUE TART

raspberry coulis

Or

STRAWBERRY SORBET with PAVLOVA

champagne bubble sugar