THE LITTLE NELL

Sample Three Course Menu

This three course menu is $76 per person excluding beverages, tax and gratuity.

Optional Course ($28 per person):

Montagna "Surf & Turf"
A family style selection of House-made Charcuterie,
Poached Shrimp, Oysters on the Half Shell, and Alaskan King Crab

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First Course:

Please select one appetizer course to be served for your guests:
A "choice of" selection may be made for an additional $5 per person

Winter Vegetable Salad Mushroom Crumble, Apple Cider Vinaigrette
Baby Beets Salad Blood Orange, Sponge Cake, Fennel, Avalanche Blue Cheese
Citrus Tea Cured Fluke Carrot, Clementine, Coriander, Finger Lime
Thai Coconut Soup Shrimp, Kaffir Lime, Galangal, Ginger, Cilantro
Winter Squash Risotto Pickled Chanterelles, Pomegranate, Maple, Thyme

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Second Course:

Please select one main course for your guests to choose from:
A "choice of" selection may be made for an additional $15 per person

Columbia River Sturgeon Boudin Blanc, Dill Späetzle, Celery, Apple, Rye Crumble
Maine Diver Scallops Diakon Choucroute, Rutabaga, House Bacon
La Belle Farm Duck Confit, Curried Lentils, Turnip, Dates, Pomegranate
Prime New York Steak Bone Marrow, Broccoli, Leeks, Purple Mustard
Venison Loin Winter Squash, Black Trumpets, Radish, Brussels Sprouts, Cranberries

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Optional Course ($10 per person):

Chef's Artisan Cheese Course
Served with Crostini and Seasonal Accoutrements

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Third Course:

Please select one dessert for your guests to choose from:
A "choice of" selection may be made for an additional $5 per person

Chocolate & Chestnut Bar Candied Chestnut Gelato, Toasted Marshmallow
Huckleberry Parfait Pistachio Verbena Cake White Chocolate, Cheese Cake Gelato, Soda
Freshly Spun Gelato or Sorbet Three Seasonal Flavors

THE LITTLE NELL

Sample Chef's Signature Tasting Menu

The following menu highlights the greatest hits from our current menu. This four course menu is $130 per person excluding beverages, tax and gratuity. Additional selections and substitutions may be made at an additional cost.

Optional Course ($28 per person):

Montagna "Surf & Turf"
A family style selection of House-made Charcuterie,
Poached Shrimp, Oysters on the Half Shell, and Alaskan King Crab

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First Course:

Citrus Tea Cured Fluke Carrot, Clementine, Coriander, Finger Lime

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Second Course:

Winter Squash Risotto Pickled Chanterelles, Pomegranate, Maple, Thyme

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Third Course:

Maine Diver Scallops Diakon Choucroute, Rutabaga, House Bacon

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Fourth Course:

Prime New York Steak Bone Marrow, Broccoli, Leeks, Purple Mustard

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Optional Course ($10 per person):

Chef's Artisan Cheese Course
Served with Crostini and Seasonal Accoutrements

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Fifth Course:

Chocolate & Chestnut Bar Candied Chestnut Gelato, Toasted Marshmallow