



New Year's Eve at Nix

Embrace the new, cherish the old...

Welcome

Warming vegetable broth with winter spices*

"Good luck" dumplings with black eyed peas and lucky cabbage*

Egg salad vol-au vent

or

Charred beets with jalapeño-tofu aioli*

Midwinter spring

Chestnut soup with wild mushrooms and sherry*

or

Winter-summer roll with smoked tofu, pistachios, veggies & green goddess dip*
(2018)

Vegan bread service

Salads

Endive salad with warm cheese fondue, walnuts and porcini oil

or

Original kale salad, horseradish, beets, sunflower seeds & hijiki* (2016)

Pasta

House-made pappardelle with honeynut squash, poached egg and winter truffles*

or

Potato gnocchi with celery root, chestnuts and black truffle (2016)

For the table

Shawarma-spiced head of cauliflower, pomegranate and pickled fresno chilis,
tamarind and tahini sauces*

and

NIX steamed silken tofu, grilled avocado, green onions, crispy quinoa*

The end is the beginning

Chocolate mousse, sponge cake, black cocoa crumb, raspberries*

Maple custard, huckleberries, walnuts and cream

\$82 per person

*vegan or can be made vegan

Chefs John Fraser and Garrett Eagleton

