New Years EVE

MENU

$149.00 ++
OPTIONAL WINE PAIRING $50

2025

AMUSE BOUCHE

POMMES SOUBISE
osetra caviar, fingerling potato, french onion
Maison Riche Crémant de Bordeaux Brut

FIRST COURSE

CAESAR SALAD
little gem, croutons, traditional caesar dressing
Opolo Albariño

OR

STUFFED ENDIVE
jumbo lump crab, sherry beurre blanc, roe
Opolo Albariño

OR

BACON WRAPPED SCALLOPS
creamed grits, toasted hazelnut, herb oil
Domaine Serene Evenstad Reserve Chardonnay

OR

ROASTED BONE MARROW
onion soubise, shimeji mushroom, pickled mustard seed
Obsidian Estate Pinot Noir

SECOND COURSE

WILD MUSHROOM RAVIOLI
local dark spore mushrooms, parmesan, toasted pine nut pesto
Obsidian Estate Pinot Noir

OR

HERB ROASTED AIRLINE CHICKEN
romesco, roasted cauliflower, romanesco, rosemary jus
Domaine St.-Damien Gigondas

OR

PAN SEARED SALMON
white bean ragout, melted leeks, pine nut pesto
Jaboulet Crozes-Hermitage Les Jalets Blanc

OR

FILET MIGNON
lobster medallions, parsnip purée, prosciutto, asparagus
Château La Fleur Pourret 2018

OR

NEW YORK STRIP
root vegetable pavé, oyster mushroom, au poivre
Giuseppe Cortese Barbaresco 2018

OR

RACK OF LAMB
herb crust, sweet and sour cabbage, garlic potatoes, lamb jus
Domaine St.-Damien Gigondas

THIRD COURSE

S'MORES TART
graham, cracker, hazelnut ganache, toasted meringue
Taylor Fladgate 10 year Tawny Port

OR

BUTTERSCOTCH BUDINO
lobster medallions, parsnip purée, prosciutto, asparagus
Château Laribotte Sauternes

OR

CHAMPAGNE PANNA COTTA
pomegranate coulis, pomegranate seed
Villa Balestra Moscato Rosé