



Monday, December 31st, 2018. New Year's Eve Dinner
4PM-6:30PM \$40 Three Course, add \$25 wine pairing, plus tax & gratuity

First Course

Choose one of the following:

Fried Goat Cheese with Chickpea Purée and Arugula
NV Simonet Blanc de Blanc Brut, France

or

Mini Crab Cakes with Charred Octopus Medallions (gf)
2017 Figüere Le Saint André Rosé, blend, Provence, France

or

Duck Confit with Fresh Cortecce Pasta in a Sun-Dried Tomato Red Wine Sauce
2015 Salem, Pinot Noir, Willamette, Oregon

Second Course

Choose one of the following:

Chanterelle and Black Trumpet Mushroom Risotto (gf)
2016 El Primavera, Tempranillo, Rioja, Spain

or

Cod À Brás, Fresh Cod Omelet, Thin Cut Fries, Cilantro (gf)
2015 Alexana, Chardonnay, Willamette, Oregon

or

Local NY Strip, Potatoes Dauphinoise, Grilled Chard (gf)
2016 Annabella, Cabernet Sauvignon, Napa Valley, California

or

Leitão da Bairrada, Roasted Suckling Pig, Delicious Potatoes, Orange Slices (gf)
2015 Mustiguillo Mestizaje, Bobal, COP El Terrerazo, Spain

Third Course

Choose one of the following:

Yule Log, Alicante Turrón and Chocolate (n)
Graham's Ruby Port, Duoro, Portugal

or

Apple au Gratin, Calvados Reduction
La Cartuja Mistela, Moscatel de Alejandria, Valencia, Spain

Please inform your server of any dietary restrictions

danny lledo
Chef & Sommelier