



**Sunday, December 31, 2017. New Year's Eve Dinner**  
4PM-6:30PM \$40 Three Course, add \$25 wine fairing, plus tax & gratuity

First Course

Choose one of the following:

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

or

Mini Crab Cakes with Charred Octopus Medallions (gf)  
*Manz Dona Fatima, Jampal, Lisboa, Portugal*

or

Duck Breast with Blood Orange and Grapefruit Glaze (gf)  
*Solena, Pinot Noir, Willamette, Oregon*

Second Course

Choose one of the following:

Chanterelles and Black Trumpet Mushroom Risotto (gf)  
*Guicciardini Morellino di Scansano, Sangiovese, Tuscany, Italy*

or

Cod À Brás; fresh cod omelet with thin cut fries, cilantro (gf)  
*Pahlmeyer, Jayson, Chardonnay, Napa, California*

or

Filet Mignon (Mushroom Au Poivre), Potatoes Dauphinoise, Grilled Chard (gf)  
*Chateau Rocher-Bonregard, Merlot, Bordeaux, France*

Third Course

Choose one of the following:

Yule Log with Alicante Turrón and Chocolate (n)  
*NV Oudinot Brut, Champagne, France*

or

Apple au Gratin with Calvados Reduction  
*NV Oudinot Brut, Champagne, France*

*Dietary restrictions may be accommodated*

*danny lledo*  
Chef & Sommelier