



Sunday, December 31, 2017. New Year's Eve Dinner

7PM-10PM \$60 Five Course, add \$30 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

Beggars Purse of Smoked Salmon, Salmon Roe Caviar, & Crème Fraîche (gf)

Mas fè, Sparkling Rosé, Cava, Spain

Second Course

Choose one of the following:

Veggie Napoleon; Eggplant, Zucchini, Squash, Spinach, and Tomato Sauce (gf)

Brooks, Pinot Gris Blend, Willamette, Oregon

or

Mini Crab Cakes with Charred Octopus Medallions (gf)

Manz Dona Fatima, Jampal, Lisboa, Portugal

Third Course

Choose one of the following:

Gnocchi Verdi with Asparagus Spears and Beurre Blanc

Lamblin & Fils, Chardonnay, Burgundy, France

or

Duck Breast with Blood Orange and Grapefruit Glaze (gf)

Solena, Pinot Noir, Willamette, Oregon

Fourth 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 Daughinoise, Grilled Chard (gf)

Chateau Rocher-Bonregard, Merlot, Bordeaux, France

Fifth 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