



## Monday, December 31<sup>st</sup>, 2018. New Year's Eve Dinner

7PM-10PM \$55 Four Course, add \$30 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, France*

or

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

*NV Mas fi, Sparkling Rosé, Cava, Spain*

### Second Course

**Choose one of the following:**

Local Honeynut Squash Gnocchi and Parmesan Cream

*2016 Lamblin & Fils, Chardonnay, Burgundy, France*

or

Mini Crab Cakes with Charred Octopus Medallions (gf)

*2017 Figuère 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*

### Third Course

**Choose one of the following:**

Chanterelles 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*

### Fourth 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