

New Year's Eve 2017

course one

roasted duck soup | duck egg threads

Alexandria Nicole, Viognier Columbia Valley, WA, 2014

winter root vegetable soup

Château Piat Simon, Sauvignon Blanc./Semillon, Graves, France, 2014

course two

crispy fried quail | maple-glazed sweet potato

Camino de Navaherreros, Garnacha, Spain, 2015

chinese bbq ribs | spaghetti squash salad | sesame-ginger vinaigrette

Giovanni Rosso, Barbera d'Alba, "Donna Margherita," Italy, 2014

hiramasa yellowtail sashimi | avocado | tobiko aioli | wasabi microgreens

Vietti, Rero Arneis, Piedmont, Italy, 2014

fried oyster | pork belly | kimchi | oyster aioli

Liquid Farm, Rosé of Mourvèdre, Vogelzang Vineyard, Happy Canyon of Santa Barbara, CA, 2016

soba noodle 'sushi' roll | pickled daikon | soy-ginger vinaigrette

Domaine Patrick Baudouin, "Effusion," Chenin Blanc, Anjou val de Loire, 2014

course three

watercress-tatsoi salad | endive | radicchio | sunflower seeds | miso-sesame dressing

course four

roasted beef short ribs | parmesan polenta | roasted baby carrots | pearl onions | wild mushroom-port wine sauce

Cotiere, Syrah, Presqu'île Vineyard, Santa Maria Valley, 2013

wagyu beef | crispy sushi rice | soy-mirin reduction | miso-glazed eggplant | roasted enoki mushrooms

Mira, Cabernet Sauvignon, Napa Valley, CA 2012

pan-fried mahi mahi | Vietnamese vermicelli noodles | ginger-lime dressing | roasted peanuts | fried shallots

Wyncroft, Riesling, Wren Song Vineyard, MI, 2013

roasted lobster tail | langostine risotto | swiss chard | butternut squash | langostine curry sauce

Saddleback Cellars, Chardonnay, Napa, CA, 2014

kale-chestnut lasagna | shaved pecorino | roasted wild mushrooms

Camille Giroud, Pinot Noir, Santenay, France, 2014

course five

coconut-banana tapioca pudding | butternut squash ice cream | sesame tuile

The Rare Wine Co. Madeira, Boston "Bual"

crème brûlée trio | espresso | chocolate | irish cream

Burgdorf's, Red Raspberry wine

hazelnut-chocolate crepe roll | amaretto sabayon | pear compote

Taylor Fladgate, 20 year old Tawny Port

\$65 per person ~ flight of wines complementing each course \$30