

New Year's Eve 2018

course one

smoked bacon soup | nappa cabbage | duck egg threads

Királyudvar, Tokaji Furmint Sec, Hungary, 2014

roasted chestnut-apple soup

Abbazia di Novacella, Kerner, Alto Adige, Italy, 2014

course two

Chinese braised short rib | turnip cake

Gustave Lorentz, Gewurztraminer, Alsace, France, 2016

*pork rillette | crispy pork belly | cilantro-lime aioli | pickled chard stem |
kumquat-ginger marmalade*

La Marea, Albariño, Kristy Vineyard, Monterey County, 2017

fried red snapper | bibb lettuce wrap | pickled radish | tamarind-ginger dipping sauce

Glatzer, Grüner Veltliner, Carnuntum, Austria, 2016

grilled jumbo wild shrimp | coconut rice | thai lemongrass sauce

Rêveur, 'Vibrations,' Riesling, Alsace, France, 2013

Vietnamese vegetable crepe | thai basil | shiitake mushrooms | ginger-lime dressing

François Raquillet, Mercurey, Pinot Noir, Vieilles Vignes, Burgundy, France, 2010

course three

lacinato kale-grape salad | radicchio | gruyere crisp | candied pecan | aged sherry vinaigrette

course four

*spice-crusted venison loin | roasted delicata squash | chanterelle mushrooms | balsamic glazed
shallots | porcini-red wine reduction*

Uproot, Petit Verdot, Napa Valley, CA, 2013

duck leg confit | chestnut sticky rice | roasted oyster mushrooms | bok choy | duck sauce

Lioco, 'Laguna,' Pinot Noir, Sonoma Coast, 2014

fillet of striped bass | wilted arugula | farro | kabocha | orange-ginger reduction

Kosta Browne, "One Sixteen," Chardonnay, Russian River Valley, 2013

*seared sea scallops | braised pork belly | parsnip puree | roasted cauliflower & Brussels
sprouts | balsamic reduction*

Fog Monster, Grenache, Amador County, CA, 2012

roasted winter squash & cauliflower stew | cashews | quinoa pilaf | thai coconut curry sauce

Dm. Pavelot, Pinot Noir, Savigny-Les-Beaune, Burgundy, France, 2015

course five

dark chocolate tart | candied hazelnuts | caramel vanilla bean ice cream

Burgdorf's, Red Raspberry wine

sauternes glazed roasted pear | brandy date cake | cream cheese custard

Petit Guiraud, Sauternes, France, 2011

lime-mascrapone mousse | citrus compote | ginger snaps

Paul Marie, Pineau des Charantes, 'JEP white #1'

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