



New Year's Eve Dinner

DECEMBER 31, 2018

STERLING CAVIAR,
DILL BAVAROIS, LEMON AND BROWN BUTTER

CHILLED MAINE LOBSTER,
LOCAL YUZU, HEART OF PALM AND MISO

ROASTED DAYBOAT SCALLOP,
POTATO RISOTTO AND SHRIMP EMULSION

SMOKED SCAMORZA AGNOLOTTI,
BLACK GARLIC, PERIGORD TRUFFLE AND POULTRY JUS

GRILLED SNAKE RIVER FARMS WAGYU RIBEYE FILET,
BROCCOLI CREAM AND POMMES MAXIM,
SAUCE PÉRIGUEUX

DARK CHOCOLATE AND CHAMPAGNE SABAYON,
LOCAL CITRUS AND VALRHONA MACARON

MIGNARDISES

\$130.00 PER GUEST

Optional Wine Pairing, \$60 per Guest

Wine Pairings

POL ROGER, BRUT,
EPERNAY CHAMPAGNE 2008

MOILLARD- GRIVOT,
CHABLIS 2014

DR. LOOSEN, BLUE SLATE, RIESLING KABINETT,
MOSEL, GERMANY 2016

WIND RACER, PINOT NOIR,
ANDERSON VALLEY 2013

STAGS LEAP WINERY, THE INVESTOR, CABERNET BLEND,
NAPA VALLEY 2015

DOW'S LBV PORT
PORTUGAL 2011

\$60.00 PER GUEST