



new year's eve dinner

december 31th

start with a glass of

ruinart blanc de blancs

or

ruinart rosé

first

oyster rockefeller

spinach, béarnaise, pernod

2014 benoit ente 1er cru houilleres chassagne Montrachet, France

seared foie

verjus poached pear, brioche

2013 Robert Weil Kiedrich Grafenberg Spätlese Riesling, Germany

seared king crab

lemon better grits, mustard greens

2014 benoit ente 1er cru houilleres chassagne Montrachet, France

frisée & mushroom salad

cider, rogue river bleu

2014 benoit ente 1er cru houilleres chassagne Montrachet, France

mains

roasted prime ribeye

broccolini, truffle mash, poivre vert

2003 Château Haut-Batailly, Pauillac, France

roasted chicken

cous cous, baby onions, braised kale

2010 Domaine de Montille 1er cru Sauternes, Beaune, France

sea bass

cauliflowers, crispy potato, beurre blanc

2010 Domaine de Montille 1er cru Sauternes, Beaune, France

tagliatelle

truffle butter, poached egg, chive

2010 Domaine de Montille 1er cru Sauternes, Beaune, France

dessert

earl grey crème brûlée

lemon chiffon macaron, honey sugar

Taylor 10 yr Tawny Port

72% chocolate mousse

pistachio cake, milk chocolate ice cream

Taylor 10 yr Tawny Port

\$295 ++

wine pairing option \$50 ++

per person price does not include tax or gratuity