

FESTIVE

Menu

A lighter fare for early dining. Seating begins between 5 & 6:30 PM

- ◇ Menu without wine \$65
- ◇ Menu with wine \$85
- ◆ Grand Wine Pairings \$105

Aperitif

Vodka cured wild Scottish salmon blinis

- ◇◇◆ Raspberry Bellini

Black walnut-pear soup with verjus

Salted roquefort ice cream

1st Course

Meyer lemon butter poached King crab leg,
Mango and fresh heart of palm mache salad

- ◇ Accuro Torrontes
- ◆ Freemark Abbey Viognier

Intermezzo

Passion fruit and champagne granité

Second Course

Broiled Kobe New York strip and parsnip purée
Chanterelles mushrooms and pommes soufflées

- ◇ Chateau Aney Haut Medoc
- ◆ Beau Site St. Estephe

OR

Pan roasted duck breast and baby turnips
Savory cherry bread pudding and braised quince

- ◇ Muga Rioja
- ◆ Brick House 'Les Dijonnais' Pinot Noir

OR

Sauteed Wild Striped Sea Bass
Curried lemon risotto with sweet peas
Saffron anise beurre blanc

- ◇ Guffens-Heynen Macon Pierreclos
- ◆ Verget Pouilly-fuisse 'Terroir de Fuisse'

Dessert

Lemon-scented apple crème brûlée
Banana and apricot sorbets
Lemon grass lichee soup

- ◇◆ Bosco del Merlo - Soandre - Verduzzo delle Venezie

OR

Triple layer tower:
Espresso decadence,
Hazelnut trifle, Chocolate mousse
Blackberry sorbet
Vanilla bean Chambord sabayon

- ◇◆ Les Clos de Paulilles
Banyuls

Miniardises

Coffee & Tea

New Year's Toast!

- ◇◆ Heidsieck Monopole Blue Top Champagne NV

