

Ring in the New Year with Us!

GRAND *Menu*

- ◇ Menu without wine \$95
- ◇ Menu with wine pairing \$125
- ◆ Grand Wine Pairings \$145

The COUNTDOWN begins

Aperitif

Vodka cured wild Scottish
Salmon blinis

- ◆◆◆ Raspberry Bellini

Black walnut-pear soup with verjus
Salted roquefort ice cream

1st Course

Chilled baby watercress potage,
Warm golden beet custard,
Preserved lemon crème fraîche,
Grilled sea scallop

- ◆ Pacific Rim Dry Riesling
- ◆ Willamette Valley Vineyards Pinot Gris

Second Course

Meyer lemon butter poached
King crab leg and mango
Fresh heart of palm and mache salad

- ◆ Accuro Torrontes
- ◆ Freemark Abbey Viognier

**A luxurious menu with premier wines pairings.
Seating begins after 8:00 PM**

7 Third Course

Squab two ways:

- > French Salmis on olive
Rosemary fougasse and cassis jus
- > Moroccan bestilla of leg confit
Saffron and almonds
- ◆ Domaine Cristia Vacqueyras
- ◆ Lescq Chateauneuf-du-Pape

Intermezzo

Passion fruit and champagne granité

Fourth Course

Broiled Kobe New York strip
Parsnip purée with chanterelles
mushrooms and pommes soufflées

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

OR

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

- ◆ 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 Pierreclous
- ◆ Verget Pouilly-fuisse 'Terroir de Fuisse'

Artisan cheeses

Served with quince-fig cake

- > Aged Saint André Brie
- > Cahill Whiskey
- > Tête de Moine
- > Humboldt Fog
- ◆◆ Dow's Late Bottle Vintage Port

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