



New Year's Eve Dinner

Amuse Bouche

49M, Chenin Blanc, Cremant de Loire, Loire Valley, France NV

Bay Scallop Ceviche with Tangerine, Sunchoke, Fine Herb and Osetra Caviar

Cieck, "Misobolo" Erbaluce, Piedmont, Italy 2016

Veal Sweetbreads with Chestnut Stuffed Mushroom, Parsnip, Vanilla and Veal Jus

Terres de Chatenay, Vire-Clesse Macon Chardonnay, Burgundy, France 2016

Seared Foie Gras with Pistachio Mousse, Apple and Fermented Honey (\$20 Supplement)

Mason Sichel, Sauternes, France 2016

Duck Breast with Pumpkin Agnolotti, Mustard Greens, Crispy Duck Skin and Consomme

Morgan, "12 Clones" Pinot Noir, Santa Lucia, California 2016

Beef Striploin with Oxtail Strudel, Celeriac and Winter Truffle

Foradori, Morei Teroldego, Vigneti Delle Dolomiti, Italy 2013

Dulcey Chocolate Ganache with Compressed Pears, Cashew and Brown Butter Sabayon

Evolucio, Late Harvest Furmint, Tokaj, Hungary 2015

Tasting Menu – 85

Wine Pairing - 40