

Happy New Year **Menu - 2022

*Welcome Champagne - Bernard Lonclas Brut, Blanc de Blanc, Champagne FR NV

Amuse

Caviar- Bellini

crème fraiche, dill

Starters

Choice of:

Tuna Crudo

black garlic, winter root vegetables, cilantro, crispy garlic, chilis

Baked Oysters Bienville

shrimp, kale, parmesan, herbs

Wagu Beef Carpaccio

arugula, potato, horseradish, mustard seed, pecorino

Seared Daikon & Dashi

hon shimeji mushroom, sesame, sea grass

**White Pairing- Heidi Schrock & Sohne, Pet Nat "Nostalgie Naturelle" Austria 2019

or

**Red Pairing- David Dubond, Pinot Noir, Bourgogne 2018

Intermezzo

Choice of:

Winter Squash Bisque

espelette, pepitas, golden syrup, cultured cream

Little Gem Salad

poppy seed & champagne vinaigrette, shaved root vegetables, crispy parsnips & bocarones

Mushroom Risotto

black kale, shitake mushrooms, chilies, salsa verde

**White Pairing- Schloss Vollrads, Riesling, Rheingau, Germany 2019

or

**Red Pairing- Buglioni, "Il Bugiardo", Corvina Blend, Valpolicello Ripasso Superiore IT 2018

Entrée

Choice of:

Sword Fish

confit marble potatoes, romesco, fennel, charred lemon, sea grass

Pan Roasted Green Circle Chicken

gigante beans, winter squash, jus & sage

Grilled Flat Iron

pommes puree, roasted cipolini onions, red wine glaze

Mushroom Lasagna

black truffle, velvet fondue, basil, saba

***Perigord Black Truffle (shaved table side) \$35 supplement**

****White Pairing-** Robert Sinskey, "Vin Gris" Carneros California 2021

or

****Red Pairing-** Chateau Meyney, Bordeaux Blend, Saint Estephe, France 2017

Dessert

Chocolate Espresso Tart

or

Exotic Fruit Verrines

coconut panna cotta

***Vegan Option/Sorbet:** *Cosmopolitan Sorbet Duo Guava & Cranberry*

****White Pairing-** Liliac & Kracher, Transylvania, RO 2016

or

****Red Pairing-** Henriques & Henriques 20 yr, Madiera, Malvasia PT

***Four Course Menu \$110/per person**

***Enhanced Wine Pairing \$75/per person**