

New Year's Eve

First Course

Winter Green Salad

kale, arugula, spinach, Baked Little Lucy Brie, glass pecans,
warm maple vinaigrette
Jean-Luc Colombo Rose

Second Course

Choice of

Foraged

white Alba truffle, black Périgord truffle,
parmesan risotto
La Crema Chardonnay

Sea

lobster agnolotti, grapefruit nage
Brancott Estate Sauvignon Blanc

Third Course

Buttercup Squash Gnocchi

pepita, candied squash, sage,
blood orange buerre blanc
Louis Jadot Macon Village

Main Course

Choice of

Arctic Char

mustard-herb crusted, horseradish whipped potatoes,
mushrooms, leeks, sage butter
Natura Chardonnay

Mock Scallop

king trumpet mushrooms, truffle, parsnip creamed spinach,
cherry gastrique
Natura Chardonnay

Dry Aged New York Strip

king crab mashed potatoes, broccolini, lobster sauce choron
The Prisoner (Blend)

Dessert

Choice of

tres leches, sabayon, berries
Prunotto Moscato d'Asti
chocolate soufflé
Prunotto Moscato d'Asti

\$125 plus tax and gratuity
Additional 50.00 for wine pairing