

HAPPY NEW YEAR

December 31, 2017

5pm seating | 3 courses | 52 per person ~ wine pairing | 35 per person
full vegan/vegetarian menu | 49 per person

FIRST COURSE | choice of

BRAISED SHORT RIB TART, Puff Pastry, Crème Fraîche, Charred Onion, Arugula
PAIRING | Langlois, Sancerre, Loire, France, 2016

BURGUNDY SNAILS, Shell Pasta, Baby Vegetables, Parsley Garlic Emulsion
PAIRING | Cakebread, Sauvignon Blanc, Napa Valley, California, 2016

WARM VICHYSOISE, Poached Shrimp, Herb Pistou
PAIRING | Massolino Langhe, Chardonnay, Piedmont, Italy, 2014

LOBSTER CONSOMMÉ, Maine Lobster, Braised Potatoes, Saffron Vegetables
PAIRING | Rombauer, Chardonnay, Napa, California, 2015

GRAPEFRUIT & AVOCADO SALAD, Watercress Arugula, Macadamia Nuts
(Vegetarian/Vegan Option)
PAIRING | Auntsfield, Sauvignon Blanc, Marlborough, New Zealand, 2016

SWEET POTATO & PEAR SOUP, Paprika Oil (Vegetarian/Vegan Option)
PAIRING | Miner, Viognier, Napa, California, 2015

SECOND COURSE | choice of

PIKE & SHRIMP MOUSSE, Brioche Crust, Shrimp Bisque, Marjoram
PAIRING | Franciscan Estate, Chardonnay, Napa, California, 2015

SCALLOP, Sofrito, Parsley, Sunchoke, Sea Broth
PAIRING | Maison Roche De Bellene, Pinot Noir, Bourgogne, France, 2014

GULF RED SNAPPER, Fennel Purée, Bacon Fennel Marmalata, Soy & Blood Orange Fluid Gel
PAIRING | Francis Coppola, Merlot, Sonoma, California, 2013

PRIME BEEF FILET, Celery Root Purée, Smoked Trumpet Mushroom, Black Garlic Tapenade
PAIRING | Sterling, Cabernet Sauvignon, Napa, California, 2014

ROASTED LOIN VENISON, Wild Mushroom Tart, Gratin of Appalachian Cheese,
Green Apple & Penrod Sauce, Lemon Basil
PAIRING | Caymus-Suisun Grand Durif, Petite Sirah, California, 2015

MUSHROOM TOAST, Vegan Bread, Sauté of Wild Mushrooms,
Whipped Miso Tofu Pistachio Vinaigrette (Vegetarian/Vegan Option)
PAIRING | Carneros Hills, Pinot Noir, Carneros, California, 2014

BLACK TRUFFLE RISOTTO, Jumbo Asparagus, Roasted Marcona Almond,
Aged Balsamic, Shaved Black Truffles (Vegetarian/Vegan Option)
PAIRING | Massolino, Barbera d'Alba, Piedmont, Italy, 2014

THIRD COURSE | choice of

PROFITEROLES, Pistachio Ice Cream, Hazelnut Chantilly Cream,
Sea Salt Caramel Sauce
PAIRING | Hou Hou Shu, Junami Sparkling Sake, Okayama, Japan

HAND-ROLLED CHOCOLATE TRUFFLES, Surprise Variations
PAIRING | M. Chapoutier, Red Dessert Wine, Banyuls, France

BAKED APPLE, Streusel, Caramel, Vanilla Cake
(Vegetarian/Vegan Option)
PAIRING | Château d'Armajan, White Bordeaux,
Sauternes, France

HAPPY NEW YEAR

December 31, 2017

7pm seating | 5 courses | 75 per person ~ wine pairing | 50 per person
full vegan/vegetarian menu | 49 per person

FIRST COURSE | choice of

BRAISED SHORT RIB TART, Puff Pastry, Crème Fraîche, Charred Onion, Arugula
PAIRING | Langlois, Sancerre, Loire, France, 2016

BURGUNDY SNAILS, Shell Pasta, Baby Vegetables, Parsley Garlic Emulsion
PAIRING | Cakebread, Sauvignon Blanc, Napa Valley, California, 2016

GRAPEFRUIT & AVOCADO SALAD, Watercress Arugula, Macadamia Nuts
(Vegetarian/Vegan Option)
PAIRING | Auntsfield, Sauvignon Blanc, Marlborough, New Zealand, 2016

SECOND COURSE | choice of

WARM VICHYSOISE, Poached Shrimp, Herb Pistou
PAIRING | Massolino Langhe, Chardonnay, Piedmont, Italy, 2014

LOBSTER CONSOMMÉ, Maine Lobster, Braised Potatoes, Saffron Vegetables
PAIRING | Rombauer, Chardonnay, Napa, California, 2015

SWEET POTATO & PEAR SOUP, Paprika Oil (Vegetarian/Vegan Option)
PAIRING | Miner, Viognier, Napa, California, 2015

THIRD COURSE | choice of

PIKE & SHRIMP MOUSSE, Brioche Crust, Shrimp Bisque, Marjoram
PAIRING | Franciscan Estate, Chardonnay, Napa, California, 2015

SCALLOP, Sofrito, Parsley, Sunchoke, Sea Broth
PAIRING | Maison Roche De Bellene, Pinot Noir, Bourgogne, France, 2014

GULF RED SNAPPER, Fennel Purée, Bacon Fennel Marmalata, Soy & Blood Orange Fluid Gel
PAIRING | Francis Coppola, Merlot, Sonoma, California, 2013

MUSHROOM TOAST, Vegan Bread, Sauté of Wild Mushrooms,
Whipped Miso Tofu Pistachio Vinaigrette (Vegetarian/Vegan Option)
PAIRING | Carneros Hills, Pinot Noir, Carneros, California, 2014

FOURTH COURSE | choice of

PRIME BEEF FILET, Celery Root Purée, Smoked Trumpet Mushroom, Black Garlic Tapenade
PAIRING | Sterling, Cabernet Sauvignon, Napa, California, 2014

ROASTED LOIN VENISON, Wild Mushroom Tart, Gratin of Appalachian Cheese,
Green Apple & Penrod Sauce, Lemon Basil
PAIRING | Caymus-Suisun Grand Durif, Petite Sirah, California, 2015

BLACK TRUFFLE RISOTTO, Jumbo Asparagus, Roasted Marcona Almond,
Aged Balsamic, Shaved Black Truffles (Vegetarian/Vegan Option)
PAIRING | Massolino, Barbera d'Alba, Piedmont, Italy, 2014

FIFTH COURSE | choice of

PROFITEROLES, Pistachio Ice Cream, Hazelnut Chantilly Cream,
Sea Salt Caramel Sauce
PAIRING | Hou Hou Shu, Junami Sparkling Sake, Okayama, Japan

HAND-ROLLED CHOCOLATE TRUFFLES, Surprise Variations
PAIRING | M. Chapoutier, Red Dessert Wine, Banyuls, France

BAKED APPLE, Streusel, Caramel, Vanilla Cake
(Vegetarian/Vegan Option)
PAIRING | Château d'Armajan, White Bordeaux,
Sauternes, France

HAPPY NEW YEAR

December 31, 2017

9:15pm seating | 5 courses | 99 per person ~ wine pairing | 50 per person
full vegan/vegetarian menu | 49 per person

OPTION | Begin with Two Glasses of French Champagne & One Ounce of Sturgeon Caviar ~ 75

FIRST COURSE | choice of

BRAISED SHORT RIB TART, Puff Pastry, Crème Fraîche, Charred Onion, Arugula
PAIRING | Langlois, Sancerre, Loire, France, 2016

BURGUNDY SNAILS, Shell Pasta, Baby Vegetables, Parsley Garlic Emulsion
PAIRING | Cakebread, Sauvignon Blanc, Napa Valley, California, 2016

GRAPEFRUIT & AVOCADO SALAD, Watercress Arugula, Macadamia Nuts
(Vegetarian/Vegan Option)
PAIRING | Auntsfield, Sauvignon Blanc, Marlborough, New Zealand, 2016

SECOND COURSE | choice of

WARM VICHYSOISE, Poached Shrimp, Herb Pistou
PAIRING | Massolino Langhe, Chardonnay, Piedmont, Italy, 2014

LOBSTER CONSOMMÉ, Maine Lobster, Braised Potatoes, Saffron Vegetables
PAIRING | Rombauer, Chardonnay, Napa, California, 2015

SWEET POTATO & PEAR SOUP, Paprika Oil (Vegetarian/Vegan Option)
PAIRING | Miner, Viognier, Napa, California, 2015

THIRD COURSE | choice of

PIKE & SHRIMP MOUSSE, Brioche Crust, Shrimp Bisque, Marjoram
PAIRING | Franciscan Estate, Chardonnay, Napa, California, 2015

SCALLOP, Sofrito, Parsley, Sunchoke, Sea Broth
PAIRING | Maison Roche De Bellene, Pinot Noir, Bourgogne, France, 2014

GULF RED SNAPPER, Fennel Purée, Bacon Fennel Marmalata, Soy & Blood Orange Fluid Gel
PAIRING | Francis Coppola, Merlot, Sonoma, California, 2013

MUSHROOM TOAST, Vegan Bread, Sauté of Wild Mushrooms,
Whipped Miso Tofu Pistachio Vinaigrette (Vegetarian/Vegan Option)
PAIRING | Carneros Hills, Pinot Noir, Carneros, California, 2014

FOURTH COURSE | choice of

PRIME BEEF FILET, Celery Root Purée, Smoked Trumpet Mushroom, Black Garlic Tapenade
PAIRING | Sterling, Cabernet Sauvignon, Napa, California, 2014

ROASTED LOIN VENISON, Wild Mushroom Tart, Gratin of Appalachian Cheese,
Green Apple & Penrod Sauce, Lemon Basil
PAIRING | Caymus-Suisun Grand Durif, Petite Sirah, California, 2015

BLACK TRUFFLE RISOTTO, Jumbo Asparagus, Roasted Marcona Almond,
Aged Balsamic, Shaved Black Truffles (Vegetarian/Vegan Option)
PAIRING | Massolino, Barbera d'Alba, Piedmont, Italy, 2014

FIFTH COURSE | choice of

PROFITEROLES, Pistachio Ice Cream, Hazelnut Chantilly Cream,
Sea Salt Caramel Sauce
PAIRING | Hou Hou Shu, Junami Sparkling Sake, Okayama, Japan

HAND-ROLLED CHOCOLATE TRUFFLES, Surprise Variations
PAIRING | M. Chapoutier, Red Dessert Wine, Banyuls, France

BAKED APPLE, Streusel, Caramel, Vanilla Cake
(Vegetarian/Vegan Option)
PAIRING | Château d'Armajan, White Bordeaux,
Sauternes, France