



New Year's Eve MENU

1 S T C O U R S E

Crab Cake

crab bisque, fennel and apple slaw

- OR -

Saffron Arancini

basil aioli, pickled pepper relish

2 N D C O U R S E

Potato and Leek Soup

guanciale, black truffle

- OR -

Beet Salad

blood orange, arugula, walnut, mascarpone, balsamic
vinaigrette

3 R D C O U R S E

7 oz Striploin

black garlic jus, oyster mushrooms, pickled mustard seed

- OR -

Pan Roasted Salmon

celeriac, harissa glazed rainbow carrots

- OR -

Sweet Potato Agnolotti

brown butter, sage, chestnut

4 T H C O U R S E

Passionfruit tart

lime, vanilla bean cream, graham cracker

- OR -

Flourless Chocolate Cake

strawberry gelato, pistachio



W I N E P A I R I N G S

Pair all courses - Tasting Pours (2.5 oz) - \$48

Champagne

Henri Goutoube Cuvee Prestige Brut Premier Cru - \$135

Champagne, France

White Wine

2015 Remoisonnet Bourgogne Alligote - \$82

Cote De Beaune, Burgundy, France

Red Wine

2020 UR Wine Cabernet Sauvignon - \$105

Napa Valley, California

2019 Fratelli Alessandria Barolo Monvigliero - \$255

Piedmont, Italy