

# NEW YEAR'S EVE PRIX-FIXE MENU

*\$79 per person (plus tax & gratuity)  
(Wine pairings available: \$24)*

## *First Course*

### **Oysters Rockefeller**

Spinach, Arugula, Bread Crumb, Lemon Beurre Blanc  
*Domaine de Haut Bourg Muscadet, Loire Valley, France 2018*

### **Steak Tartare**

Caper, Shallot, Chive, Pine Nut, Quail Egg, Bruschetta  
*Campuget "1753" Rosé of Syrah/ Vermetino, Costières de Nimes, France 2019*

### **Lobster Bisque**

Crème Fraiche, Brioche Crouton  
*First Drop "The White One", Australia 2019*

## *Second Course*

### **Salade Lyonnaise**

Frisée, Applewood Smoked Bacon, Haricots Verts,  
Poached Egg, Grilled Bread  
*Mark Ryan Chardonnay "The Vincent", Columbia Valley, Washington 2019*

### **Braised Beef Cheek Pappardelle**

Tomato, Spinach, Pearl Onion, Braising Jus, Pecorino Romano  
*Aldarica "Albera" Barbera d'Asti, Pienonte, Italy 2016*

## *Entrée*

### **Beef Wellington**

Asparagus, Whipped Potato, Béarnaise, Cabernet Demi-Glace  
*Chateau Galochet Bordeaux, France 2016*

### **Seared Chilean Sea Bass**

Royal Red Shrimp & Asparagus Risotto  
*Doppf & Irion "Crustacées", Alsace, France 2018*

### **Lamb Duet**

Domestic Rack of Lamb, Braised Lamb Shoulder,  
Tuscan White Bean Stew, Lamb Demi-Glace  
*Saint-Esprit "Delas", Côtes du Rhone, France 2018*

## *Dessert*

### **Chocolate Flourless Torte**

*Black Magic Late Harvest Zinfandel, Sonoma County 2017*

### **Mixed Berry Cobbler**

*Vigneti Moscato d'Asti, Piedmont, Italy 2018*