

# New Year's Eve Menu

**\$75 – 6pm & 8pm Seating**  
**\$95 - 10pm Celebration Seating**

**\$40 – Wine Pairing (optional)**

\* Complimentary Glass of Bubbles and Second Amuse for 10pm Seating

## Amuse-Bouche

### American Black Caviar

Potato blini, dill crème fraîche

Segura Vidas, Brut Reserva Cava, Spain  
Bouvet, Rose Excellence, France  
J Vineyards, Cuvee 20 Brut, Russian River Valley

## Entrée

### Seared Sea Scallops

Bacon, cardoon puree, braised sunchokes, crispy artichokes,  
roasted chicken jus

### Tasting of Foie Gras and Huckleberries

Seared and torchon of foie, jam and sorbet of huckleberry, potato latke, frisee, pistachios,  
black pepper gastrique

### Baby Greens

Shaved pear, point Reyes blue cheese, candied walnuts, champagne vinaigrette

2006 Whitehall Lane, Sauvignon Blanc, Napa Valley  
2006 Dom Delay, White Burgundy (Chardonnay), Macon Puisse, France  
2001 Eola Hills, Pinot Noir, La Creole Vineyard, Willamette Valley, Oregon

## Intermezzo

### Meyer Lemon Sorbet

Han vodka, smoked sea salt

## Plats Principaux

### Slow Rendered Duck Breast

Braised leg, wild mushrooms, parmesan white polenta, watercress, duck jus

### Seared Rare Ahi

Caraway crust, baby turnips, celery root puree, horseradish, quince gastrique

### Beef Four Ways

Roasted sirloin, marrow crusted short rib, braised carrots and celery, oxtail bordelaise

### Fricassee of Seasonal Vegetables

Potato gnocchi, herb butter, shallot red wine reduction

2001 Puerto Palma, Tempranillo, Spain  
2004 Provenance, Merlot, Napa Valley  
2001 Chateau De Francs, Les Cerisiers, Bordeaux

## Dessert

### Chestnut Soufflé

Cranberry compote, marron glace

### Chocolate Tart with Spiced Apples

Poached lady apple, green apple granita

### Tasting Trio of Sorbetto or Gelato

Chocolate, vanilla, pistachio, apple Armagnac, blood orange, or grapefruit compari

2005 Chateau d'Exindre, Muscat de Mireval, France  
Sandeman, Tawny Port, Portugal  
Fonseca, Ruby Port, Portugal

~Executive Chef Chad Newton~