

NEW YEARS EVE 5 COURSES & INTERMEZZO

\$149.99++ per person

Wine pairings will be available for each course to be determined by Marc Sauter.

◆ COURSE ONE ◆ CHOICE OF

FOIE GRAS & FIG BLINI, CAVIER \$25 Supplemental Wine Pairing

HOT & COLD SHRIMP COCKTAIL

Chilled N.C. Brown, Fried Rock Shrimp, Fermented Scallion Aioli, Cocktail Sauce Wine Pairing

SHORT RIB

Tomato Jam, Cornbread, Jus Wine Pairing

CALIFORNIA ROLL

Cucumber, Carrot, Cream Cheese Wine Pairing

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◆ COURSE TWO ◆ CHOICE OF

MIXED GREENS & QUINOA SALAD

Sundried Tomato Vinaigrette Wine Pairing

WHITE BEAN CHICKEN SOUP

Kale Wine Pairing

CARPACCIO OF VEGETABLES

Red & Yellow Beets, Radishes, Romanesco, Currants, Pine Nuts Wine Pairing

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◆ COURSE THREE ◆ CHOICE OF

FONDU FOR TWO

Cheddar, Bread, Vegetables
Wine Pairing

TUNA TARTARE

Yellow Fin, Mango, Sushi Rice Wine Pairing

TRUFFLED LOBSTER MAC & CHEESE \$15 Supplemental Wine Pairing

♦ INTERMEZZO ◆

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MOONDROP GRAPE SORBET
Wine Pairing

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◆ COURSE FOUR ◆ CHOICE OF

DRY AGED RIBEYE

Pickled & Smoked Fingerlings, Chipotle Butter, Watercress Wine Pairing

CHICKEN ALFREDO

Parmesan, House Pasta Wine Pairing

OSCAR FILET MIGNON

Hollandaise, Jumbo Lump Crab, 1/2 Lobster Tail Mash & Broccolini **\$30 supplemental** Wine Pairing

FAROE ISLANDS SALMON

Butternut Squash Puree, Bacon Braised Brussels Pine Nut Texture, Fennel, Focaccia Thins Wine Pairing

CAULIFLOWER ROAST

Marinated & Roasted Cauliflower, Basil Goat Cheese Mash Grilled Yellow Squash & Zucchini, Roasted Shrooms & Onions Falafel, Kale Chips, Olive Oil Wine Pairing

> DESSERT CHOICE OF

HOUSE CHEESECAKE

Luxardo Cherries

TIRAMISU

House Lady Fingers, Espresso, Tuile, Cookie Butter

RED VELVET CAKE

White Chocolate, Strawberry

SMORE'S ICE CREAM SANDWICH

