



Champagne Specials

Etoile Rose, Domaine Chandon, CA
Glass 15 Bottle 59

Brut, "La Francaise," Taittinger, FR
Glass 17 Bottle 70

Happy New Year!
Saturday, December 31, 2016

Please select one item for each course

Welcome Toast

Chef's Amuse Bouche

First Course

Truffled Cauliflower Soup
Caviar, Crème Fraiche, Chives

Wine: Chablis, Joseph Drouhin, Burgundy, France, 2015

Roulade of Duck Confit
Frisee, Dried Cherries, Pecans

Wine: Morgon, Jean-Ernest Descombes, Beaujolais, France, 2014

Second Course

House made Toulouse Sausage
White Bean Puree, Spinach, Pork Jus

Wine: Vacluse "Le Pigeoulet," Frederic & Brunier, Rhone, France, 2014

Coquille St. Jacques
Pomme Puree, Mushrooms, Champagne Beurre Blanc

Wine: Etoile Rose, Domaine Chandon, California, NV

Third Course

Fresh Local Catch
Butternut Squash Puree, Swiss Chard, Sage Beurre Blanc

Wine: "Nostre Pais," Michel Gassier, Costieres de Nimes, France 2014

Braised Short Rib
Root Vegetable Gratin, Red Wine Reduction
Wine: Zinfandel, Catfish Vineyard, Steele, Lake County, California, 2012

Fourth Course

Duo of French Cheeses
Morbier, Brie, Honey, Apple Butter

Finale

Red Velvet Soufflé, Cream Cheese Anglaise
Wine: Port, Dow 10 year old Tawny, Portugal, NV

Orange Tart
Mimosa Sorbet, Chantilly Cream
Wine: Moscato d'Asti, G.D. Vajra, Barolo, Italy, 2014

\$76 per guest
Wine Pairing \$23 additional
plus tax and gratuity