



**Happy New Year!**  
*Sunday, December 31, 2017*

*Please select one item for each course*

**Welcome Toast**

Chef's Amuse Bouche

**First Course**

Truffled Cauliflower Soup

Caviar, Crème Fraiche, Chives

*Blanc de Blancs, Laurent Perrachon, Cremant de Bourgogne, France, NV*

Duck Confit & Poached Pear Salad

Blue Cheese, Herb Croutons, Walnut Dressing

*Morgon, Jean-Ernest Descombes, Beaujolais, France, 2015*

**Second Course**

Grilled Local Quail

Bacon, Cipollini Onion, Banyuls Gastrique

*Vacquerayas, Domaine Le Couroulu, France, 2013*

Coquille St. Jacques

Pomme Puree, Mushrooms, Champagne Beurre Blanc

*Pouilly Fuisse, Domaine Sangouard-Guyot, France, 2016*

**Third Course**

Fresh Local Catch

Parsnip Puree, Swiss Chard, Carrot-Ginger Beurre Blanc

*Bordeaux Blanc, Chateau La Freynelle, France, 2016*

Braised Short Rib

Root Vegetable Gratin, Red Wine Reduction

*Cabernet Sauvignon, Barrique, Sonoma County, California, 2015*

**Fourth Course**

Duo of French Cheeses

Brillat Savarin, P'tit Basque, Honey, Apple Butter

**Finale**

Orange-Vanilla Soufflé

Grand Marnier Crème Anglaise

*Moscato d'Asti, Michele Chiarlo, Barolo, Italy, 2014*

Flourless Chocolate Torte

Pistachio Cream, Pistachio Brittle

*Port, Dow 10 year old Tawny, Portugal, NV*

\$76 per guest

Wine Pairing \$23 additional

*plus tax and gratuity*