



French Cuisine



Wine Bar



Bubbles

Brut Rose, Bouvet, Loire, Fr
Glass 10 Bottle 38

Reserve Brut, Nicolas Feuillatte
Champagne, Fr
Glass 15 Bottle 62

Brut, Taittinger, Champagne, Fr
Bottle 72

"Grand Siecle," Laurent-Perrier
Champagne, Fr
Bottle 188

Happy New Year!
Tuesday, December 31, 2019

Please select one item for each course

Welcome Toast

Chef's Amuse Bouche

First Course

Chestnut Soup

Mushroom-Goat Cheese Ravioli, Crème Fraiche
Chardonnay, Louis Latour, Pouilly-Vinzelles, Burgundy, France, 2015

Seared Duck Salad

Poached Pears, Blue Cheese, Candied Walnuts, Sherry Vinaigrette
Gamay, "Les Michelons," Yohan Lardy, Moulin-A-Vent, Beaujolais, France, 2018

Second Course

Braised Rabbit

House made Gnocchi, Winter Vegetables, Fried Sage
Pinot Noir, Joseph Drouhin, Bourgogne, France, 2017

Coquilles St. Jacques

Pomme Puree, Mushrooms, Champagne Beurre Blanc
Pinot Blanc, Dopff & Irion, Alsace, France, 2016

Third Course

Pan Seared Local Catch

Lentils, Sautéed Brussel Sprouts, Sauce Maltaise
Rose of Pinot Noir, L'Olivet, Russian River Valley, California, 2018

Braised Short Rib

Root Vegetable Gratin, Red Wine Reduction
Cabernet Sauvignon, Daou, Paso Robles, California, 2017

Fourth Course

Duo of French Cheeses

Brillat Savarin, P'tit Basque, Honey, Onion Jam

Finale

Red Velvet Soufflé

Cream Cheese Crème Anglaise
Port, Dow 10 year old Tawny, Portugal, NV

Lemon Olive Oil Cake

Cherry Sorbet, Lemon Curd, Pinot Noir Syrup
House made Limoncello & Sparkling wine

\$78 per Guest

Wine Pairing \$24

plus tax and gratuity