



Happy New Year!
Thursday, December 31, 2020

Please select one item for each course

Welcome Toast

Chef's Amuse Bouche

First Course

Chestnut Soup

Mushroom-Goat Cheese Ravioli, Crème Fraiche

"Gentil," Hugel, Alsace, France, 2018

Seared Duck Salad

Poached Pears, Blue Cheese, Candied Walnuts, Sherry Vinaigrette

Coteaux Bourguignons, Michel Magnien, Burgundy, France, 2018

Second Course

Braised Lamb

House made Pappardelle, Winter Vegetables, Rosemary

Moulin-A-Vent, Chateau des Jacques, Beaujolais, France, 2016

Coquilles St. Jacques

Pomme Puree, Mushrooms, Champagne Beurre Blanc

Chardonnay, Laurent Perrachon, Beaujolais, France, 2019

Third Course

Pan Seared Local Catch

Lentils, Swiss Chard, Sauce Maltaise

Figuere "Magali," Famille Combard, Cotes de Provence, France, 2019

Braised Short Rib

Root Vegetable Gratin, Red Wine Reduction

Blaye-Cotes de Bordeaux, Chateau Roland la Garde, France, 2016

Fourth Course

Duo of French Cheeses

Brillat Savarin, P'tit Basque, Honey, Walnuts

Finale

Orange-Vanilla Soufflé

Grand Marnier Crème Anglaise

Port, Dow 10 year old Tawny, Portugal, NV

Chocolate Marquise

Raspberry Sorbet, Berries, Chantilly Cream

Brachetto d'Acqui, Rosa Regale, Castello Banfi, Italy 2018

\$78 per Guest

Wine Pairing \$24

plus tax and gratuity