

New Year's Eve Pre Fixe

\$150pp

Wine Pairing Add on- \$45pp

First Course

Beet Terrine

herbed goat cheese, shallot-berry compote, spiced walnuts, harvest greens

Mishima Reserve Wgyu Short Rib

shoyu, delicata squash, white sweet potato, smoked tallow vinaigrette, toasted pepitas

Lobster Arancini

Tristian lobster, saffron, crème fraiche, Kaluga Royal caviar

Suggested Wine Pairings by the Glass:

2020 Chappellet 'Mountain Vuvee' St.Helena

NV Veuve Clicquot Brut, Champagne, FR

Second Course

Dry Aged Duck Breast

spiced cranberry and orange sauce, vanilla puree, creamed cabbage

Truffle Crusted Prime Filet

celery root variations, oxtail stuffed shallot, pickled horseradish, Napa red wine jus

Scallop & Gnocchi

bay scallops, sweet potato gnocchi, black garlic, rapini pesto, citrus

Suggested Wine Pairings by the Glass:

2018 Ruffino 'Modus', Tuscany

2021 Jolivet 'les Cailots' Sancerre, FR

Third Course

Champagne Mousse

orange curds

Chocolate Peppermint Creme Brulee

Spiced Rum Cake

rum soaked fruits, vanilla bean creme

Suggested Wine Pairings by the Glass:

2019 Buglioni Recioto della Valpolicella, Veneto

2020 Heart & Hands Riesling, Seneca Lake