



*Presents*

## *New Year's Eve 2019*

### 6 Course Tasting Menu \$160

#### **PRAWNS MEUNIERE**

butter, garlic, meyer lemon, vin blanc

#### **SALADE FRANCAISE**

butter lettuce, cucumber, shaved radish, mustard tarragon vinaigrette

#### **LOBSTER RAVIOLI**

fresh house made ravioli, crème, lobster butter, basil

#### **ELK**

roasted New Zealand loin, portabella cognac demi glaze reduction

#### **RACK of LAMB**

garlic and rosemary roasted Australian lamb, natural jus, tarragon mustard

#### **CHOCOLATE TRUFFLE TORTE**

### **WINE PAIRING \$95**

Veuve Cliquot Brut

*Champagne, France NV*

Hartwell Sauvignon Blanc

*Napa Valley, California 2016*

Grgich Hill Chardonnay

*Napa Valley, California 2014*

Skyfall Merlot

*Columbia Valley, California 2015*

Silver Oak Cabernet Sauvignon

*Napa Valley, California 2013*

Sandeman 20 year Tawny Port

*Porto, Portugal*

### **A Vôtre Santé**

Consuming undercooked meat, poultry, seafood, or shellfish may increase your risk of foodborne illness

As a courtesy to others, please turn off your cell phones

Please inform the waitstaff of any allergies



## *New Year's Eve 2019*

### 7 Course Tasting Menu \$230

#### **OSETRA CAVIAR**

buckwheat blini, house cultured crème fraîche

#### **BEEF TAR TAR**

GV farms beef, potato truffle cream, crispy potato julienne

#### **AHI TUNA**

lightly peppered and grilled, horseradish, thyme sauce

#### **LOBSTER TAIL**

cold water lobster, lime beurre blanc

#### **WILD BOAR**

sage crusted medallions of wild boar, roasted garlic cabernet sauce

#### **AMERICAN WAGYU**

center cut snake river tenderloin, cabernet peppercorn sauce, sage and cognac

#### **SOUFFLÉ GRAND MARNIER**

### **WINE PAIRING 125**

Dom Perignon

*Champagne, France 2006*

Grgich Hill Zinfandel

*Napa Valley, California 2013*

Twomey by Silver Oak Sauvignon Blanc

*Napa Valley, California 2016*

Flowers Chardonnay

*Sonoma Coast, California 2014*

Rombauer Merlot

*Napa Valley, California 2015*

Caymus Cabernet Sauvignon

*Napa Valley, California 2015*

Sandeman 40 year Tawny Port

*Porto, Portugal*

### **A Vôte Santé**

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