



9:00 PM New Year's Eve Menu

Herb Crusted Ahi Tuna Carpaccio Wasabi Tobiko, Citrus Greens
Saint Martin de la Guarrigue

Seared Sablefish, Smoked Brandade, Zucchini Concassé, Tomato Broth
Vouvray Chateau Gaudrelle

Roasted Squab, Black Trompet Mushroom Rissotto, Cherry and Red Wine Jus
Cotes de Nuit Villages les Vaucrains, Louis Jadot

Oven Roast Rack of Lamb, Caramelized Onion and Potato Gratin, Salsify and
Mushroom Râgout, Sage Brown Butter Jus
Vaqueyras Domaine Perrin

Le Dessert du Nouvel An
Ginger of the Indies

\$120.00 / person
Wine Pairing, \$60.00