

# NEW YEAR'S EVE

Ring in 2020!

## **CITRUS-VANILLA GRAVLAX**

crispy salmon skin / avocado crème fraîche /  
hackleback caviar / pickled Tabasco chile / chili vinegar / lemon oil

**Chandon Blanc de Noirs**

## **DUCK CONSOMME**

duck confit / pickled carrot / chive

**Macon Lugny "Les Charmes" Chardonnay**

## **BUTTERNUT SQUASH & RADISH SALAD**

baby kale / radish / shaved butternut squash / spiced pepitas /  
dried cranberries / aged gouda / warm brown butter vinaigrette

**Cline Viognier**

## **HOUSE-MADE PAPPARDELLE**

lobster tail / shaved truffle / parsley leaves /  
champagne butter sauce / Grana Padano

**Babylonstoren Rosé of Morvedre**

## **HANGER STEAK AU POIVRE**

buttermilk parsnip puree / brussel sprouts / poached farm  
egg / house-made crispy hog jowl bacon / bacon hollandaise

**Chateau Recogne Bordeaux**

## **HUMBOLDT FOG PANNA COTTA**

balsamic soaked raspberries / local honey

**Classic Kir**