



New Year's Eve Dinner 2017

Amuse Bouche

Truffle-Thyme "Gundi"

Perigord Truffle, Parmigiano-Reggiano, Truffle Butter
Aberrant Cellars, Conero, Pinot Noir, Willamette Valley, Oregon, 2014

Or

Yukon Gold Blini "Short Stack"

House-Smoked Salmon, Black Pearl Wild Bowfin Caviar
Chive Cream, Pickled Red Onion, Champagne Vinaigrette
Domaine Carneros by Tattinger, Brut, California, 2012

Pan Seared Hudson Valley Foie Gras (\$15 supplement)

Toasted Brioche, Pears, Candied Fennel, Pistachios
Tirecul, Les Pins, Monbazillac, France, 2012

Big Island Hearts of Palm Salad

Puna Gardens Hearts of Palm, Arugula, Crisp Serrano Ham, Shaved Mahon Cheese
Spiced Marcona Almonds, Piquillo Pepper Vinaigrette
Schieferkopf, Dry Riesling, St. Jacques, Alsace, France, 2012

Or

Maine Lobster Bisque

Poached Lobster, Gingered Carrots, Daikon, Scallion
Esperão, Antão Vaz, Arinto Blend, Portugal, 2013

Pan Roasted Chilean Sea Bass

Gnocchi "Parisienne", Leeks, Haricots Verts, Blistered Tomatoes, Saffron Butter
Chalk Hill, Chardonnay, Russian River, California, 2013

Or

Snake River Farms Wagyu Beef New York Strip

Wasabi Whipped Potatoes, Baby Bok Choy, Shiitake Mushrooms
Roasted Shallots, Hoisin-Foie Gras Emulsion
Trefethen, Cabernet Sauvignon, Oak Knoll District, Napa, California, 2013

Belgian Chocolate Mousse "Smoes"

House-made Graham, Toasted Meringue, Chocolate Ganache, Luxardo Cherries
Taylor Fladgate, 20 Year Tawny Port

Or

Crème Brûlée Trio

3 Flavors, You Guess What They Are and Win a Gift Certificate!
Duckhorn, Late Harvest Sauvignon Blanc, Sonoma, California, 2012

5 Course Fixed Price, \$95. Wine Pairings, Additional \$65
Foie Gras Supplement, Additional \$15
a la Carte Menu Also Available