



New Year's Eve Dinner 2018

Amuse Bouche

Chimney Park's Classic "Gnudi"

Steamed Cheese Dumplings, Shaved White Truffle, Parmigiano-Reggiano, Truffle Butter
Nickel & Nickel, Chardonnay, Stiling Vineyard, Russian River Valley, 2014

Or

Blue Crab and Yellowfin Tuna "Roll"

Avocado, Keluga Caviar, Daikon

Chive Cream, Sesame Vinaigrette

Laurent-Perrier, Cuvée Rosé, Champagne, France NV

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

Toasted Brioche, Blackberry, Thyme, Pecans, Aged Sherry Gastrique

Duckhorn, Late Harvest Sauvignon Blanc, Knights Valley, 2013

Hydroponic Butter Lettuce Salad

Goat Cheese, Grilled Duck Breast, Pomegranate, Walnuts, Port-Currant Vinaigrette

Kuen Hof, Eisacktaler Sylvaner, Südtirol, Italy, 2014

Or

White Asparagus Bisque

Poached Maine Lobster, Brown Butter, Chervil

Clos St Magdelene, Cassis, France, 2015

Pan Roasted Chilean Sea Bass

Gnocchi "Parisienne", Leeks, Haricots Verts, Blistered Tomatoes, Saffron Butter

Patz & Hall, Chardonnay, Dutton Ranch, Sonoma County, 2015

Or

Snake River Farms Wagyu Beef New York Strip

Potatoes Fondant, Charred Broccolini, Hazel Dell Mushroom Ragout

Foie Gras Emulsion

Mt. Brave, Cabernet Sauvignon, Mt. Veeder, 2014

Degustation of Belgian Chocolate

Mousse, Flourless Torte, Truffle, Ganache, Bitter Chocolate-Hazelnut Tuile

Taylor Fladgate, 20 Year Tawny Port

Or

La Tur "Cheesecake"

Soft-ripened Italian Cheese, Almond Crust, Candied Fennel, Luxardo Cherries

Royal Tokaji, Aszú, 5 Puttonyos, Hungary, 2013

5 Course Fixed Price, \$98. Wine Pairings, Additional \$75
a la Carte Menu Also Available