



## New Year's Eve Dinner 2019

### Amuse Bouche

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#### Handmade Garganelli Pasta

Italian White Truffle, Parmigiano-Reggiano, Truffle Butter  
*Domaine de la Solitude, White Blend, Côtes du Rhône, 2016*

Or

#### Caviar and Blini

Keluga Caviar, Potato Blini  
Chive Cream, Pickled Red Onion, "Gribiche"  
*Pommery, Brut Royal, Reims, Champagne, N.V.*

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

Toasted Brioche, Turkish Apricot, Pistachio, Sauternes Gastrique  
*Royal Tokaji, Aszú, 5 Puttonyos, Hungary, 2014*

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#### Butter Lettuce Salad

Duck Breast, Aged Gouda, Pomegranate, Walnuts, Port-Currant Vinaigrette  
*Poggerino, Aurora, Rosato, Toscana, 2017*

Or

#### White Asparagus Bisque

Poached Maine Lobster, Brown Butter, Chervil  
*Ridge, Chardonnay, Estate Vineyard, Santa Cruz Mountains, 2014*

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#### Black Pepper Crusted Chilean Sea Bass

Gnocchi "Parisienne", Leeks, Haricots Verts, Hazel Dell Mushrooms, Red Wine Butter  
*Kosta Browne, Pinot Noir, Santa Rita Hills, 2016*

Or

#### Imperial Wagyu Beef New York Strip 10-12 BMS

Potatoes Fondant, Charred Broccolini, Blistered Tomatoes  
Foie Gras Emulsion

*Faust, Cabernet Sauvignon, The Pact, Coombsville, 2014*

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#### Degustation of Belgian Chocolate

Mousse, Flourless Torte, Truffle, Ganache, Bitter Chocolate-Hazelnut Tuile  
*Ferreira, 20 Year Tawny Port, Porto*

Or

#### St. Andre "Cheesecake"

Soft-ripened French Cheese, Almond Crust, Candied Fennel, Luxardo Cherries  
*Clos Dady, Sauternes, 2014*

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