



New Year's Eve Dinner 2023

We are celebrating our 17th New Year at Chimney Park, thank you for choosing to celebrate with us tonight, and Happy New Year!

Chef's Canapé

Butternut Squash and Winter Truffle Agnolotti

Parmigiano-Reggiano, Shaved Burgundian Black Truffles, Butter Pan Sauce
Belle Glos, Clark & Telephone Vineyard, Pinot Noir, Santa Maria Valley, California, 2020

Or

"Smoked Fish & Caviar"

House-Smoked Loche Etive Steelhead Trout, Kaluga Caviar, Potato Blini
Eggs "Mimosa", Herb Cream, Fried Capers, Pickled Red Onion
Dr. Loosen, "Blue Slate" Riesling Kabinett, Mosel, Germany, 2021

Pan-Seared Hudson Valley Foie Gras (\$30 supplement)

Toasted Brioche, Turkish Apricot, Pistachio, Sauternes Gastrique
Clos Dady, Sauternes, Bordeaux, France, 2015

Haricots Verts Salad

San Marzano Tomato Confit, Frisée, Crisp Ham, Micro Basil, Red Wine Crema
Domaine Serene, "R" Rosé, Willamette Valley, Oregon, Multiple Vintage XIII

Or

Maine Lobster Bisque

Poached Maine Lobster, Smoked Paprika, Chives
J. Rochioli Vineyard & Winery, Chardonnay, Russian River Valley, California, 2019

Pan-Roasted Chilean Sea Bass

Parsnip-Vanilla Puree, White Asparagus, Belgian Endive, Charred Leek, Beurre Blanc
Chevalier de la Créé, Knights Templar Cuv., Montagny Premier Cru, Burgundy, France, 2020

Or

Satsuma Japanese A-5 Wagyu New York Strip & American Wagyu Short Rib

Potato Gnocchi, Carrots, Roasted Mushrooms, Pearl Onions
Red Wine Short Rib Braising Jus
Cain, Five (Meritage), Spring Mountain District, Napa Valley, California, 2008

Degustation of Chocolate

Torte, Mousse, "Mexican Chocolate Fudge", Ganache, Cocoa Nib-Hazelnut Tuile
Taylor Fladgate, 20-Year Tawny Porto, Duoro, Portugal

Or

Mystery Crème Brûlée Trio

3 Flavors, You Guess Them All, \$50 Gift Card!
Domaine de Durban, Muscat Beaumes-de-Venise, Rhone, France, 2017

**5 Course Prix Fixe Menu, \$130 per person | Optional Wine Pairings, \$75 per person
Vegetarian, Vegan, Allergies, and Aversions Upon Request**