



New Year's Eve Dinner 2024

We are celebrating our 18th New Year at Chimney Park, thank you for choosing to celebrate with us tonight, and Happy New Year!

Chef's Canapé

Hazel Dell Mushroom and Winter Truffle Tortellini

Parmigiano-Reggiano, Shaved Burgundian Black Truffles, Beurre Monte, Truffle Vinaigrette
The Pairing, Pinot Noir, Santa Barbara County, California, 2021

Or

"Oysters and Pearls" Homage to a Mentor and Chef Keller

Savory Pearl Tapioca "Pudding", Butter Poached Beau Soliel Oysters, Sterling Royal Caviar
Charles Heidsieck, Brut Reserve, Champagne, France, NV

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

Toasted Brioche, Turkish Apricot, Pistachio, Sauternes Gastrique
Domaine de Durban, Muscat Beaumes-de-Venise, Rhone, France, 2018

Haricots Verts Salad

San Marzano Tomato Confit, Frisée, Crisp Ham, Basil, Red Wine Crema
Domaine de Terrebrune, Bandol Rosé, Provence, France, 2022

Or

Maine Lobster Bisque

Poached Maine Lobster, Smoked Paprika, Chives
Kosta Browne, One Sixteen Chardonnay, Russian River Valley, Sonoma, California, 2022

Pan-Roasted Chilean Sea Bass

Parsnip-Vanilla Puree, Wilted Spinach, Caulilini, Charred Leek, Fines-Herbes Beurre Blanc
Chevalier de la Créé, Knights Templar Cuv., Montagny Premier Cru, Burgundy, France, 2022

Or

Kagoshima Japanese A-5 Wagyu "Calotte de Bœuf"

Thyme-infused Potato Purée, Carrots, Roasted Mushrooms, Pearl Onions
Shoyu-Red Wine Demi-Glace
Immortal, Slope, Cabernet Sauvignon, Sonoma County, California, 2018

Degustation of Chocolate

Hazelnut-Milk Chocolate Cream, "Gâteaux", Mousse, 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!
Badia a Coltibuono, Vin Santo del Chianti Classico, Monti Village, Tuscany, Italy, 2015

5 Course Prix Fixe Menu, \$140 per person | Optional Wine Pairings, \$80 per person
Vegetarian, Vegan, Allergies, and Aversions Upon Request