



NYE 4-COURSE MENU

\$75 PER PERSON

OPTIONAL WINE PAIRING: \$25 PER PERSON

FIRST COURSE

(choose one)

PANNA COTTA

parmigiano-reggiano | white truffle | brown butter croutons

suggested pairing | jj vincent cremant NV

BAY SCALLOP CRUDO

celery heart | lemongrass | cilantro

suggested pairing | morgadio albarino 14

KALE SALAD

crispy duck confit | herb pistou | toasted pine nuts

suggested pairing | bouvet sparkling rose NV

SECOND COURSE

(choose one)

CHARRED CELERY ROOT SOUP

fennel + apple | butter poached lobster

suggested pairing | banshee chardonnay 15

HEARTH ROASTED CABBAGE

calabrian chili vinaigrette | comte cheese | bread crumbs

suggested pairing | 4 bears sauvignon blanc 15

GRILLED CARROTS

plumped golden raisins | currants | foie gras mousse | marcona almonds

**suggested pairing: Valravv Zin 14*

THIRD COURSE

(choose one)

SEED + GRAIN RISOTTO

roasted sunchokes | salsify | chestnut puree

suggested pairing: La Valentina Montepulciano 14

BRANZINO

coal roasted leeks | compound butter | romanesco cauliflower

**suggested pairing: Morgadio Albarino 14*

LAMB CHOP RACK

persimmon | brussels sprouts | house bacon hazelnuts | beets

**suggested pairing: Chakana Malbec 14 or Valravv Zin 14*

PORK TENDERLOIN

heirloom beans | hen of the wood mushroom chicories

**suggested pairing: Chakana Malbec 14 or Valravv Zin 14*

FOURTH COURSE

(choose one)

CARAMEL PUDDING

chex cereal streusel | mascarpone + maple crema

**suggested pairing: Dona Antonia Tawny Port*

SOLSTICE MILK CHOCOLATE CREMEUX

brioche | brown butter caramel | parsnip ice cream

**suggested pairing: Chateau Cantegril Sauternes*

Chefs Briar Handy, Max Nelson, Igor Legname & Alex Morales