

NEW yEAR's eVE

(tentative menu)

Toast

black olive blini, seaweed caviar, dill crema
Champagne, France

Greens

butter lettuce, curry caesar, jerk spiced cashews, shaved radish
Gruner Veltliner, Austria

Roots

rutabaga bisque, caramelized carrots, parsnip sherry cream
Chardonnay, France

Squash

paella, saffron, fennel, tofu, leeks & olives
Monastrell, Spain

Mushrooms

"shepherds pie" maitake, black trumpets, oyster, portobella, truffled potatoes
Nebbiolo, Italy

Berries

cheesecake, blackberry preserves, strawberry Chantilly
Moscato d'Asti, Italy

Prix Fix \$85/person

Wine Pairing \$35/person (Optional)

Regular Menu will not be available.

All reservations must be made over the phone with a credit card.

Cheers!