



NEW YEARS EVE MENU

FOUR COURSE PRIX FIXE MENU

\$60 PER PERSON ~ \$35 WINE PAIRING

TO BEGIN

AHI

crunchy tuna tartare cannoli, truffle-sambal, tobiko
Bouvet Rosé, Loire, NV

APPETIZER COURSE

SOUP

little farm potato and happy boy farm leek, local caviar
Caymus "Conundrum", White Blend, California, 2007

MUSHROOMS

mixed asian and wild mushrooms in a puff pastry tart,
lime beurre blanc
Alois Lageder, Pinot Bianco, Dolomiti, 2007

BEETS

frisee, walnut vinaigrette, sesame goat cheese crouton, pancetta crisp, star route organic beets
New Harbor, Pinot Noir, Marlborough, 2008

LETTUCE

little gem lettuce, aged goat cheese croutons, yuzu-passion fruit vinaigrette, bleu cheese cream
Laurenz V., "singing" Gruner Veltliner, Austria, 2007

CRAB

dungeness crab cakes, green cury remoulade, ancho cress
Bridesmaid, Sauvignon Blanc/Semillon, Napa/Monterey/Lake County, 2008

ENTRÉE COURSE

LAMB

harissa rubbed colorado sirloin, brussels sprout petals,
curry potato jus
Artesa, Tempranillo Reserve, Alexander Valley, 2004

DUCK

crispy peking duck breast, confit leg hash, ginger tatsoi, pomegranate jus
Perrin & Fils, Les Christins, Vacqueyras, France, 2006

FISH

hoisin glazed scottish salmon, scallion rice cake, baby bok choy, miso beurre blanc
Stonestreet, Chardonnay, Alexander Valley, 2006

SHRIMP

new caledonia blue prawns "ala plancha", thai chili sauce, sesame garlic rice, napa cabbage
SA Prum, Riesling, Kabinett, Mosel, 2007

BEEF

creek stone natural angus filet, foie gras croquette, truffle sauce, szechuan broccolini
Charles Krug, Cabernet Sauvignon, Napa Valley, 2006

VEGETABLE DUMPLINGS

japanese kabocha squash ravioli, green swiss chard, coconut cream
Tempus Two Mélange, Viognier/Marsanne/Rousanne,
South East Australia, 2006

DESSERT TASTING

A SELECTION OF MINI DESSERTS FOR THE TABLE

Graham's Six Grapes Port