

New Year's Tasting Menu

OYSTER WITH STURGEON CAVIAR

Grapefruit Foam

VEUVE CLICQUOT

TUNA TARTAR

Avocado, Bloody Mary Sauce

NESSA ALBARIÑO

WHITE TRUFFLE RISOTTO

CUVAISON CHARDONNAY

SEARED SCALLOPS

Parsnip Puree- Green Puy Lentils

Oxtail Red Wine Jus

RIESLING CHATEAU ST MITCHELL

CHATEL FARM WAGYU STRIPLOIN

Potato Terrine- Herb Roasted Bone Marrow

Morel Mushroom and Cognac Sauce

STAG'S LEAP CARNET SAUVIGNON

CHOCOLATE ORANGE DOME

Grand Marnier Cream – Orange Compote

TAYLOR FLADGATE 20YR

145 per person

85 wine pairing optional