

# NEW YEAR'S EVE 2021

*\$75 per Person (Tax & Gratuity Not Included)  
Optional Wine Pairings Available: \$32 per Person*

*1<sup>st</sup>*

## **Steak Tartare**

Beef Tenderloin, Shallot, Pine Nut, Cucumber, Bone Marrow Aioli  
*(Campuget Rosé of Syrah/Vermentino, Costières de Nîmes, France 2020)*

## **Oishii Shrimp Cocktail**

Cilantro Aioli, Sriracha Aioli, Bagna Cauda, Grilled Lemon  
*(Scarpetta "Timido" Sparkling Rose of Pinot Noir, Friuli, Italy NV)*

## **SOMM Caesar**

Warm Polenta Croutons, White Anchovy  
*(Terradora di Poalo "Irpinia" Falanghina, Campania, Italy 2019)*

*Optional Course*

## **Seared Foie Gras**

Pecan Pie, Chantilly, Bourbon Blood Orange Gastrique  
*(\$26 Supplemental)*  
*(La Fleur Renaissance, Sauternes, Bordeaux, France 2016)*

*Main*

## **Amish Chicken Breast**

Wild Mushroom, Caramelized Leek & Black Truffle Risotto  
*(Le Cipole, Tuscany, Italy 2018)*

## **Filet Mignon "Oscar"**

Snow & Lump Crab Meat, Asparagus,  
Roasted Garlic Whipped Potatoes, Sauce Béarnaise  
*(Dunham "Trutina", Columbia Valley, Washington 2018)*

## **Alaskan Halibut**

Orchiette Pasta, Guanciale, Rapini, Littleneck Clams, Brodo  
*(Vette di San Leonardo, Dolomiti, Italy 2018)*

*Dessert*

## **Triple Chocolate Mousse Cake**

Raspberry Purée  
*(Carol Shelton "Black Magic" Late Harvest Zinfandel, Sonoma 2018)*

## **Mixed Berry Cobbler**

*(Vigneti Moscato d'Asti, Piedmont, Italy 2020)*

