



NEW YEAR'S EVE 2021-2022

FRIDAY, DECEMBER 31, 2021

SALTED COD & KING CRAB CAKE
SEA URCHIN CREAM SAUCE & LOBSTER ROE
BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2019



HOUSE COTECHINO SAUSAGE WITH BRAISED LE PUY LENTILS
BARBOURSVILLE VINEYARDS BRUT ROSÉ N.V.



PRESERVED TRUFFLE CARNAROLI RISOTTO
POINT REYES TRUFFLE TOMA & WINTER TRUFFLES
BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2017



HORSERADISH-MUSTARD CRUSTED LAMB CHOPS
SPICY BROCCOLINI, CELERY ROOT PURÉE & OCTAGON SAUCE
BARBOURSVILLE VINEYARDS OCTAGON 2017



CHOCOLATE & AMARETTO COOKIE BUNET
ORANGE & POMEGRANATE CREAM
BARBOURSVILLE VINEYARDS VIVACE
(BLEND OF PROSECCO N.V. & PHILÉO N.V.)

— PREPARED BY EXECUTIVE CHEF MICHAEL CLOUGH —