



New Year's Eve 2010
Thursday, December 31, 2009

Champagnes and Sparkling Wines

Champagnes

Krug, Grand Cuvee \$320.00

1997 Louis Roederer, Cristal \$590.00

Moet & Chandon, Extra Dry White Star \$119.00

1998 Moet & Chandon, Cuvee Dom Perignon \$450.00

1995 Perrier-Jouët, Fleur de Champagne \$276.00

Veuve Cliquot, Yellow Label Brut \$156.00

Sparkling Wines

Chandon Classic Brut Napa Valley \$62.00

Jordan "J" Russian River Valley \$95.00

Roederer Estate, Brut Anderson Valley \$62.00

First Course

Lamb Bacon

Smoked sweet potato, salsify, frisee

Sunburst Farm smoked Trout

Smoked fingerling, pickled onion, arugula

Eden Farms Pork Terrine

Sweet potato brioche, cranberry & Pear moustarda

Second Course

Smoked Salmon Belly

Citrus, olive, baby beets

House Cured Salumi

Arugula, field peas, Wisantiago

Crudo of Kampachi

Meyer lemon marmalade, lardo, pickled ramps

Third Course

Palmetto Squab

Black walnut & persimmon bread pudding, cranberry, mustard greens

Maine Diver Scallops

Magness pear, Satsuma, chestnut

Four Story Hills Sweetbreads

Fennel, pumpkin, French Horn mushroom, Sauternes

Fourth Course

Moulard duck breast

Frankincense & Myrrh, celery root, romanesco, matsutake mushroom

Fudge Farm Porchetta

Carolina gold rice, Sea Island red peas, turnip greens

Black Cod

Stew of lentils with wild mushrooms

Fifth Course

Poached Winter Fruits

Champagne cous cous, caramel tuile

Blood orange milk chocolate mousse pyramid

Clove cake, lemon emulsion

Plesant Ridge Reserve, Uplands Cheese, Wisconsin

Quince, sumac honey, cranberry melba

Prix Fixe \$135.00