



## 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

Dow's 20 Year Port