

December 31, 2017

1st Course

Hamachi: Yuzu Kosho, Shiso, Persimmon

Moët & Chandon, Vintage Rose 2006

or

Roasted Pear & Little Gem Salad: Roasted Shallot Dressing, Point Reyes Blue Cheese, Watercress

Roûmieu-Lacoste, Sauternes, 2014

2nd Course

Roasted Corn Bisque: Chorizo, Serrano, Corn Fritter

Muga Reserva, Rioja, Spain 2008

or

Charred Lobster Tail: Carrot Puree, Shaved Fennel, Tarragon

Newton "Unfiltered Chardonnay" 2013

3rd Course

Braised Wagyu Short Ribs: Black Truffle Bordelaise Jus, Pomme Puree,
Sunchokes, Maitake Mushrooms

Palmaz Vineyards, Cedar Knoll Cabernet, 2013

or

Seared Branzino: White Wine Saffron Broth, Fregola, Wilted Kale, Wild Rice

Domaine Eden, Chardonnay, Santa Cruz Mountains, 2012

Dessert

Lemon Mousse: Citrus Cake, Blackberry Sorbet, Rosé Caviar

Warre's Otima 10 year Tawny Port

December 31, 2017

1st Course

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Moët & Chandon, Vintage Rose 2006

or

Roasted Pear & Little Gem Salad: Roasted Shallot Dressing, Point Reyes Blue Cheese, Watercress

Roûmieu-Lacoste, Sauternes, 2014

Brioche Crumble

Roûmieu-Lacoste, Sauternes, 2014

2nd Course

Roasted Corn Bisque: Chorizo, Serrano, Corn Fritter

Muga Reserva, Rioja, Spain 2008

or

Charred Lobster Tail: Carrot Puree, Shaved Fennel, Tarragon

Newton "Unfiltered Chardonnay" 2013

3rd Course

Risotta Bianco: Prosciutto, White Alba Truffles, Chive Blossoms

Tiefenbrunner, Süd Tirol-Alto Adige, Pinot Gris, 2015

or

Seared Rohan Duck Breast: Braised Puy Lentils, Turnips, Gooseberry Jam, Spiced Duck Jus

Siduri, Pisoni Santa Lucia Highlands, 2014

4th Course

Braised Wagyu Short Ribs: Black Truffle Bordelaise Jus, Pomme Puree,
Sunchokes, Maitake Mushrooms

Palmaz Vineyards, Cedar Knoll Cabernet, 2013

or

Seared Branzino: White Wine Saffron Broth, Fregola, Wilted Kale, Wild Rice

Domaine Eden, Chardonnay, Santa Cruz Mountains, 2012

Dessert

Lemon Mousse: Citrus Cake, Blackberry Sorbet, Rosé Caviar

Warre's Otima 10 year Tawny Port