



NEW YEARS EVE 2018

3 Course Dinner Menu – \$59
Traditional Wine Pairing (T) – \$30
Reserve Wine Pairing (R) – \$45
Cocktail Pairing (C) – \$30

First Course (choice of)

Mesclun Green Salad with Poached Braeburn Apples

shaved fennel, dried cranberries, candied pecans, cranberry apple cider vinaigrette
**supplement Shaved Hudson Valley Foie Gras Torchon 11*

Vietnamese Imperial Rolls with Duroc Pork & Shrimp

pickled heirloom carrot & radish, yellow frisee salad, garlic citrus vinaigrette

NV Charles de Fere Sparkling Wine (T)

NV Louis Roederer Champagne, Reims (R)

La Flama Blanca - Kai Lemongrass Shochu Spicy Thai Chili Syrup, Lemon Simple, Egg Whites (C)

Main Course (choice of)

Seared U10 Diver Scallops with Sautéed Vietnamese Spinach

butternut squash steam rice roll, shaved red radish, caramelized soy ponzu

Grilled Marinated Quail with Lemongrass & Leek Sauce

sautéed enoki mushroom, crispy spaghetti squash, nishiki rice

Creekstone CAB Ribeye with Crispy XO Brussel Sprouts

purple potato mash, fried garlic chips, beef jus

**supplement 18 oz. CAB Bone In Ribeye 21*

Vietnamese Steamed Rice Rolls with Caramelized Onion & Butternut Squash (Vegan)

sautéed purple kale, crispy shallots, spicy chili tamari sauce

2016 Ballard Lane Chardonnay (T)

2011 Bouchard Aîné & Fils, Savigny Les Beaune Blanc (R)

or

2016 Raymond 'Lot 1', Cabernet Sauvignon Napa Valley (T)

2012 Jean Claude Boisset, Nuits Saint George, Pinot Noir (R)

Mr. Brownstone - High West American Prairie Bourbon, Ice Block made of Brown Sugar, Ginger, Vanilla & Thyme (C)

Dessert (choice of)

Persimmon Baguette Bread Pudding

housemade french vanilla ice cream, caramel condensed milk, saigon cinnamon streusel

Rocky Road with Torched Marshmallow

dark chocolate mousse, raspberry compote, toasted almond crumbs

2015 Villa Moscato (T)

2014 Clos Jurolat Jurancon (R)

Vietnamese Coffee Martini - Deep Eddy Vodka, Kahlúa, Housemade Cold Brew Coffee, Condensed Milk (C)