



# NYE EXPERIENCE

PREMIUM WINE PAIRINGS *\$150 per person*

HOUSE WINE PAIRINGS *\$75 per person*

## FIRST COURSE

SMOKING SCALLOP CRUDO

Pomegranate Seeds, Jalapeno Vinaigrette, Caviar

### WINE PAIRINGS

PREMIUM: *Ruinart, Blanc de Blancs, Brut Champagne, France, NV*

HOUSE: *Gaston Chiquet, "Tradition," Premier Cru, Brut, Champagne, France, NV*

## SECOND COURSE

TORO CARPACCIO

Beet and Goat Cheese Mousse, Yuzu Vinaigrette

### WINE PAIRINGS

PREMIUM: *Domaine Wachau, Kellerberg, Gruner Vetliner, Smaragd, Wachau, Austria, 2022*

HOUSE: *Robert Sinskey, "Abraxas," White Blend, Carneros, California, 2019*

## THIRD COURSE

LOBSTER RAVIOLI

White Wine Lemon Garlic Butter, Lobster Roe

### WINE PAIRINGS

PREMIUM: *Albert Bichot, Meursault, "Domaine du Pavillon" 2020*

HOUSE: *Olivier Leflaive, "Les Setilles," Chardonnay, Burgundy, France, 2022*

## FOURTH COURSE

AUSTRALIAN WAGYU FILET

Roasted Asparagus, Baby Fennel, Creamy Polenta, Aged Balsamic Reduction

### WINE PAIRINGS

PREMIUM: *O'Shaughnessy, Cabernet Sauvignon, Napa Valley, California, 2019*

HOUSE: *Spottswoode, "Lydenhurst," Cabernet Sauvignon, Napa Valley, California, 2021*

## FIFTH COURSE

CHOCOLATE TORTE

Dark Valrhona Chocolate Ganache, Flourless Chocolate Cake,  
Spiced Almond, Gold Leaf Dusted Chocolate

### WINE PAIRINGS

PREMIUM: *Kopke 1985 Vintage Port*

HOUSE: *Graham's 20 Year Tawny Port*