

New Years Eve

12.31.24

Chef's Tasting

TO START

Umami focaccia, onion cream cheese

Pineapple bubble tartlet

SAVORY COURSES

Smoked eggs, trout caviar, mustard tulle

Sparkling wine

Lion's mane mushrooms, paté, porcini cream

Pinot Noir

Australian wagyu New York strip, sundried tomato tartare

Cabernet Sauvignon

SWEETS

Strawberry salsa, avocado gelato

Smoked yogurt, maple-berry preserves, caramel corn

20-Year Tawny Port

Sparkling Wine by the Glass

*Laurent-Perrier Champagne Brut La Cuvee, France, N.V.	22
Llopart Cava Brut Rose Reserva, Spain, 2019	13
Bellenos Cremant de Bourgogne Brut, France, NV	13

White Wine by the Glass

H Bourgeois Sancerre (Sauvignon Blanc), France, 2023	14
Claiborne & Churchill Dry Riesling, Central Coast, 2021	12
Y3 Chardonnay, Napa Valley, 2021	12

Red Wine by the Glass

*Pinot Noir	
Cellars 33 Pinot Noir, Sonoma County, 2021	16
*Cabernet Sauvignon	
Hook & Ladder Cabernet Sauvignon, Chalk Hill, 2021	17

Dessert Wines

Dashe Cellars Late Harvest Zin, Lily Hill Vineyard, Dry Creek, 2018	14
Emotions de la Tour Blanche Sauternes, France, 2019	12
Jorge Ordoñez Victoria 2 Moscatel Dulce, Málaga, Spain, 2018	12
*Smith Woodhouse 20-Year Tawny Port, Portugal	18

*Premium wine pairing TBD

Bottled/Canned Beer and Cider

Wolff&Father Watsonville Brut Hard Cider	11
Hitachino White Ale	12
Lost Abbey Farmhouse Lager	9
Devil's Canyon Western IPA	10
Delirium Tremens Belgian Blonde Ale	11
Einstok Wee Heavy Scotch Ale	8

Non-Alcoholic Beverages

Bottled still/sparkling water	7	Pom-apple cider	5
Sparkling lemonade	5	Blood orange soda	5
French press coffee	5	Hot tea	5
Espresso/Americano	3	Latte/Cappuccino	5