

# grill

## New Year's Eve Dinner

December 31, 2017

Champagne Toast

### FIRST COURSE

Chestnut Velouté

*Seared Hudson Valley Foie Gras, Brioche Crouton,  
Sunchoke Chips, Pepper Cress*

Sparkling, Moët & Chandon Brut, Imperial, Champagne, France N.V.

### SECOND COURSE

Day Boat Sea Scallops

*Sunchoke Purée, Green Apple Baton, Espelette*

Sauvignon Blanc, Frog's Leap, Ruhterford Napa Valley, California 2016

### THIRD COURSE

Maine Lobster Tail

*Wilted Baby Spinach, Salmon Roe, Puffed Wild Rice, Blood Orange*  
Chardonnay, Domaine A. Ferret, Pouilly-Fuissé, Burgundy, France 2014

### ENTRÉE

Grilled Prime Ribeye

*Roasted Wild Mushrooms, Spaghetti Squash,  
Brussel Sprouts, Black Truffle*

Cabernet Sauvignon, Anakota, Helena Montana Vineyards,  
Knights Valley, California 2011

### DESSERT

Bittersweet Chocolate Mousse

*Blood Orange, Vanilla Swirl Ice Cream*

Moscato d' Asti, Saracco, Piemonte, Italy 2015

\$135

Additional wine pairings \$75

\$70 for children under the age of 12



\* "The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."