

Grill

New Year's Eve

December 31, 2016

Champagne Toast

Champagne Deutz Brut NV, France

Amuse-bouche

FIRST COURSE

Redwood Chestnut Velouté

Confit Shallots, Hudson Valley Foie Gras, Honey Apple, Almond Oil

Sauvignon Blanc, Stag's Leap Wine Cellars, Napa Valley, California 2013

SECOND COURSE

Sonoma Valley Baby Beet Frisée Salad

Laura Chenel Goat Cheese Mousse, Black Olives, Grapefruit Vinaigrette

Verdicchio di Matelica, Bisci, Marche, Italy 2014

THIRD COURSE

Seared Alaskan Halibut

Chive Polenta Cake, Organic Mâche, Beurre Blanc

Whispering Angel Rosé, Château d'Esclan, France 2014

FOURTH COURSE

Grilled Kobe Style Beef Filet Mignon

Roasted Brussel Sprouts, Lampong Black Pepper Spätzle, Winter Truffle, Veal Jus

Cabernet Sauvignon Michael Keenan, Spring Mountain, Napa Valley, California 2012

DESSERT

Rosé Champagne–Bittersweet Valrhona Chocolate Mousse

Tahitian Vanilla Swirl Ice Cream

Gewürztraminer Late Harvest, Navarro Vineyards, Anderson Valley, California 2012

\$115.00 per person

Additional wine pairings \$70.00

ST REGIS
SAN FRANCISCO

* -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."