

cheers!
THE NEW YEAR
at the second glass

A M U S E B O U C H E

Two NC Oysters | Apple Mignonette | Basil
& Gosset-Brabant Brut Champagne | Aÿ, France

F I R S T C O U R S E

She-Crab Soup | Sherry | Trout Roe
& Hexamer Spätburgunder Weissherbst | Nahe, Germany
or
Fennel Salad | Vegan Chevre | Almond Vinaigrette
& Eyrie Pinot Blanc | Willamette Valley, Oregon

S E C O N D C O U R S E

Scallops | Butternut Squash Puree | Vanilla Brown Butter
& Matthiasson Chardonnay | Napa Valley, California
or
Porcini Pate | Apricot | Mostarda | Tapenade
& Time Place Wine Co. Cinsault | Lodi, California

Prefix Food Only | \$75 per person

Prefix Food & Wine | \$125 per person

does not include tax or gratuity