



NEW YEAR'S EVE DINNER 2016

RECEPTION

Comte' Cremant Brut NV, Chardonnay, Le Vernois, France

FIRST

for the table

pâté de Campagne, smoked bluefish pâté, vegan wild mushroom mousse
grilled bauernbrot and rustic house, accoutrements

Diel Rose' 2015, Pinot Noir, Nahe, Australia

SECOND

choice of one

chilled lobster salad, local salanova lettuce, shaved fennel, celery, creamy tarragon dressing*
wild mushroom soufflé, cream sauce, grana padano, porcini sherry emulsion, shaved truffle
pomegranate glazed pork belly, crisp kohlrabi slaw, pomegranate arils
vegan lentil cakes, sautéed brussel sprout leaves, roasted beet, sauce soubise

Andre' Dupuis 2014, Vigneron, Bourgogne France

THIRD

choice of one

apple braised heritage pork shoulder, chestnut spätzle, buttered baby turnips,
pan jus reduction
pan seared New Bedford scallops, fava bean puree, red mustard frills, Meyer lemon beurre blanc,
fried parsnip crisps*
vegan apple sausage and freekeh stuffed peppers, anise roasted cauliflower, pickled parsley,
saffron cream
grilled filet mignon, Yukon Gold potato gratin, creamed local collards,
poached oyster brown sauce*

Korbin Kameron 2012, Merlot, Sonoma, California

FOURTH

choice of one

chocolate cheesecake, caramel, goat cheese, cocoa nib, streusel
champagne float, blood orange sorbet, raspberries
Honeygirl ginger mead ice cream, shortbread, honey brittle, milk crumb

Alfred Merkelbach 2014, Riesling Kabinett, Mosel, Germany

no substitutions please

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness