New Year’s Eve 2008-09
PRIX FIXE: ONE HUNDRED NINETY-FIVE DOLLARS
VINTNER’S TASTING: NINETY-FIVE DOLLARS

Hors d’Oeuvre
1999 LAURENT-PERRIER, BRUT, CHAMPAGNE
Sweet chili smoked bacon and mango lollipops
Oyster shooters with champagne and apple mignonette
Steamed langoustine and scallion dumplings
House smoked salmon napoleon

Amuse Bouche
Maine shrimp and scallop chartreuse with farmed French caviar and lemon, fennel emulsion

First Course
1995 WEINS-PRÜM, “GRAACHER HIMMELREICH”, RIESLING, MOSEL-SAAR-RUWER
Butter poached Maine lobster with Chantenay carrot puree, chanterelles and uni
Red endive and frisée salad with Maine apple and Somerset cheddar cheese tart
Seared foie gras with whole-wheat waffle, citrus quark and huckleberry sauce
Cauliflower and leek soup with Pecorino Toscano, smoked sturgeon and Italian osetra; fresh Umbria white truffles

Second Course
1997 KALIN CELLARS, “CUVÉE DD”, PINOT NOIR, SONOMA
Potato crusted Hawaiian escolar with split pea fritter; king crab and fresh hearts of palm

Third Course
1996 GUIGAL, “CHÂTEAU D’AMPUIS”, CÔTE-RÔTIE, RHÔNE
Grilled saddle of venison with wild escargot ragout and wholegrain mustard spätzle; cocoa satsuma sauce
Milk fed organic pig with grilled pineapple, sugar pumpkin and macadamia nuts; coconut and red Thai curry *
Painted Hills Farm beef tenderloin with spinach and foie gras potato gnocchi; Madeira truffle sauce

Intermezzo
Meyer lemon and pineapple mint sorbet

Grand Fromage
1995 WARRE’S LATE BOTTLED VINTAGE PORT, OPORTO, PORTUGAL

Grand Chocolate Tasting
2006 BANFI, “ROSA REGALE”, BRACHETTO D’ACQUI, ITALY

Chef and Proprietor       Chef de Cuisine
Frank McClelland       James Hackney