

NEW YEAR'S EVE

Candlelit Cave Dinner

RECEPTION

Passed Hors d'œuvres

2021 Brut Rosé

2019 Malbec

AMUSE-BOUCHE

Torched Hamachi

osetra caviar, ponzu gel, micro wasabi leaf

2023 Fidelis Sauvignon Blanc

FIRST COURSE

Cherrywood-Smoked Hokkaido Sea Scallops

asian pears poached in trinitas zinfandel,
golden beets, candied walnuts, grilled baby gem
lettuce, pomegranate vinaigrette

2023 Chardonnay

SECOND COURSE

Deconstructed Duck Foie Gras and Squab Pithivier

puff pastry, lamb's lettuce, winter black truffle,
cabernet jus

2022 Vineyard 11 Pinot Noir

LAND MEETS SEA

A5 Wagyu

fresh chanterelles, taylor's port wine sauce

Butter-Poached Maine Lobster

salmon pearl sauce, sea beans
white asparagus, charred baby carrots,
fondant potatoes, puff pastry cage

served with assorted miniature rolls and butter

2017 St Francis of Assisi Cabernet Sauvignon

DESSERT

Yuzu and White Chocolate Petit Gâteau

passion fruit coulis

MIGNARDISES

Tower of Assorted New Year's Mignardises

2021 Fidelis Oakville Cabernet Sauvignon

2008 Amarone