

New Year's Eve Wine Dinner

December 31, 2018

Soups

She-Crab Bisque

chive + parsley aioli, crab roe

Apple + Celeriac

toasted hazelnuts, fennel

Starters

Sun Dried Tomato Tart

whipped goat cheese, caramelized onion

Carpaccio + Burrata

sliced raw beef, pickled shallot, arugula, mozzarella + cream, black pepper, truffle evoo, balsamic

Greens

Cranberry + Ranch

field greens, blue cheese ranch, candied walnuts, cranberries, cranberry vinaigrette

Cheddar Apple Spinach

spiral honey crisp apples, shaved cheddar, sunflower seeds, maple vinaigrette

Entrées

Lobster Ravioli

sauce americana, tarragon evoo, roasted pearl onion, fennel

Lamb Loin

roasted carrot + shallot, braised kale, ginger coulis, pomegranate molasses

Braised Short Rib

boursin + yukon mash, rosemary + cabernet demi, grilled asparagus

Portobello Mushroom Wellington

garlic + shallot duxelle, spinach puff pastry, marsala demi

Dessert

Rose Water + Lemon Curd Tart

toasted macadamia nut

Chocolate Mousse Cake

*raspberry glaze,
sea salt*

Each dish will be exquisitely paired with the perfect wine!
\$89 Per Person • Reservations Required • 410-569-5006