

New Year's Eve Gala Dinner 2023

Four-Course Gourmet Menu

From 8:00 pm

Amuse (G)

Saffron & Burrata Arancini

TO BEGIN

Atlantic Butter Poached Lobster (G)

Pumpkin 3 ways, Yuzu Gel, Winter Microgreens

Wine Pairing: Taittinger Brut Réserve, Champagne France (3oz)

Or

Compressed Charred Daikon Radish Salad (V)(G)

Quinoa, Butternut Squash, Ponzu Dressing

Wine Pairing: Taittinger Brut Réserve, Champagne France (3oz)

MID-COURSE

Celeriac & Truffle Soup (G)

Seared Scallop, Wild Mushroom Tatar, Parsley Pistou

Wine Pairing: Hubert Brochard 'Tradition' Sancerre, Loire Valley, France (3oz)

Or

Foie Gras Au Torchon

Hibiscus Quince Gelée and Toasted Brioche

Wine Pairing: Domaine Courtalt - Michelet, Chablis, France (3oz)

MAIN

Brome Lake Roasted Duck Duo (G)

Glazed Chestnuts Purée, Pommes Fondante, Red Cabbage, Burgandy Jus

Wine Pairing: San Felice 'Il Grigio' Chianti Classico, Italy (6oz)

Or

Whole Roasted Cache Creek Tenderloin (G)

Haricot Verts, Lardons, Crispy Polenta, Port Wine Shallots, Au Jus

Wine Pairing: Château Tour Bayard, Montagne, Saint-Émilion, Bordeaux, France (6oz)

Or

Parmesan Sage Dumplings (V)

Roasted Artichoke, Orange Braised Heirloom Carrots, Sautéed Dandelion, Shaved Pecorino Romano

Wine Pairing: Duckhorn 'Decoy', Chardonnay, Sonoma County, California (6oz)

DESSERTS

Melted Vacherin Mont D'Or (GF)

La Ratte Potatoes, Bacon Shallot Confit, Plum Compote

Wine Pairing: Château D'Armajan de Ormes, Sauternes, Bordeaux, France (2oz)

or

Dark Chocolate Ganache Tart

Pistachio Cream, Passionfruit Sorbet

Wine Pairing: Taylor Fladgate, Late Bottle Vintage Port, Portugal (2oz)

Selection of Freshly-Brewed Artisanal Coffee & Loose-Leaf Tea

\$199 per guest, Sommelier Wine Pairing add \$70 per guest

prepaid through tock | gratuity, and taxes not included

Menu items are subject to change without notice

Executive Chef - Stefan Hartmann

(V) Vegetarian | (G) Gluten-Free