

# New Year's Eve Menu

## FIRST COURSE

Seared Scallops with Crème Fraîche and Caviar

*or*

Potato Leek Soup with Leek Pakora

Wine Pairing: Graham Beck Rose Brut, South Africa 2014

## SECOND COURSE

Bouillabaisse with Saffron Rouille

*or*

Cauliflower Steak with Tahini Ginger Soy Glaze  
and House-made Hummus

Wine Pairing: Louis Dailly Chablis, France, 2023

## THIRD COURSE

Dry Aged Grass Fed Filet Mignon with Confit of Onions, Tomatoes,  
Bordelaise and Herb Potato (add \$8)

*or*

Colorado Grass Fed Lamb Vol-Au-Vent  
with Cognac and Mushrooms

*or*

Eggplant Confit with Oven Roasted Truffled Potato  
with Bordelaise Sauce

Wine Pairing: Chateau La Roque, Pic Saint-Loup, France 2021

## FOURTH COURSE

Basque Cheesecake

*or*

Vegan Chocolate Coffee Mousse with Raspberry Compote  
Wine Pairing: Broadbent Douro Reserve Port, Portugal, 2018

Four Course Dinner: \$92; Wine Pairing: Add \$44

Please provide credit card number to secure reservation.

Menu is gluten free with exception of lamb entrée.

Please mention dietary constraints when making your reservation.