

One Twenty Six New Year's Eve Menu

Dine-in or Carry Out

gf: Gluten Free

First Course

Seared Scallops with Crème Fraiche and Caviar (gf)

Potato Leek Soup with Leek Pakora (vegan & gf)

Wine Pairing: Lucien Albrecht Sparkling Rose Brut, Alsace, France

Second Course

Scottish Salmon with Shiitake Risotto (gf)

Roasted Fennel and Broccoli with Tahini Sauce (vegan & gf)

Wine Pairing: Albert Bichot Macon Villages White Burgundy, France, 2017

Third Course

Beef Short Rib Wellington with Beef Jus and Roasted Potatoes in Duck Fat

Mushroom Wellington with Mushroom Jus and Truffle Oil Roasted Potatoes (vegan)

Natural Chicken Breast with Bordelaise and Duck Fat Roasted Potatoes (gf)

Grilled Cauliflower Steak with Bordelaise and Truffle Oil Roasted Potatoes (vegan & gf)

Wine Pairing: Chateau Marjosse Bordeaux, France 2016

Fourth Course

Chocolate Torte with Crème Anglaise (gf)

Chocolate Truffles & Baklava with Berry Coulis (vegan)

Wine Pairing: Ferreira Tawny Port, Portugal

Dinner: \$60; Dinner with Wine Pairing: \$84

In house dining (by reservation only)

Please let us know your choice for each course in advance

US Bank Parking lot is reserved exclusively for our guests