

The Fish House

New Year's Eve

First Course

Fish House Chowder

Loaded with fresh local Gulf fish and roasted vegetables

Byron Santa Barbara Chardonnay 2009, Santa Barbara, California

(Crisp and concentrated with a mineral finish)

~ OR ~

Butternut Squash Tart

With roasted butternut squash, Alabama chèvre, and fresh herbs

Peter Lehmann Layers White 2010, Barossa and Adelaide, Australia

(Finishes wonderfully fresh with a mouthful of crunchy fruit)

Second Course

Butter Lettuce Crown

Butter lettuce, cauliflower snow, and Roma tomatoes with a roasted-apple vinaigrette and finished with applewood-smoked bacon crisps

E. Guigal CDR Rosé 2009, Côtes du Rhône, Rhône Valley

(A saignée from Grenache, Syrah, and Cinsault, this dry rosé is fruity and rich)

~ OR ~

Roasted Beets with Warm Goat Cheese

Slow-roasted beets, arugula tossed in raspberry vinaigrette, and a warm almond goat cheese medallion

E. Guigal CDR Rosé 2009, Côtes du Rhône, Rhône Valley

(A saignée from Grenache, Syrah, and Cinsault, this dry rosé is fruity and rich)

Third Course

Bacon-Wrapped Lamb Cannon

Applewood smoked bacon-wrapped lamb loin with whipped purple potatoes, caramelized pears, and Southern-braised Brussels sprouts

Hess Collection Cabernet 2007, Mount Veeder, California

(Flavors of wild mountain blackberry, black cherry, currant, and sweet molasses, accented by underlying flavors of graphite and cedar box)

~ OR ~

Surf & Turf

Grilled petite filet with cauliflower purée and roasted baby carrots; finished with prosciutto-wrapped jumbo shrimp and demi-glace

Laetitia Estate Pinot Noir 2009, Arroyo Grande Valley, California

(Feminine and elegant with bright flavors of raspberry and strawberry)

~ OR ~

Herb-Crusted Pan-Seared Grouper

Served with roasted fingerling potatoes, butternut squash and shiitake mushrooms, and crème fraîche

Groth Chardonnay 2009, Napa Valley, California

(Balanced oak with layers of fruitiness and complexity)

Fourth Course

White Chocolate and Raspberry Bread Pudding

Served warm with a raspberry-Chambord sauce and topped with vanilla-bean mascarpone

Banfi Rosa Regale NV, Piedmont, Italy

(Delicate bouquet of rose petals with sensuous flavors of fresh raspberries and strawberries)

~ OR ~

Roasted Pear and Hazelnut Parfait

Layered with roasted-pear mascarpone, hazelnut nougat, and zinfandel-poached pears

Marqués de Cáceres Satinela 2009, Rioja, Spain

(Ripe orange and peach aromas with honey and spun sugar, lending a sweet quality)