

NEW YEAR'S EVE 2010



FIRST COURSE

Apple-cider-braised boneless short rib. Topped with Granny Smith apple salsa and finished with an apple cider and veal reduction.

[**Byron Chardonnay, Santa Barbara County 2009**]

Sweet-and-spicy-glazed grilled shrimp over a fresh thyme and fried green tomato stack. Finished with crawfish butter sauce.

[**Alexander Valley Vineyards New Gewurz, North Coast Gewürztraminer 2008**]

SECOND COURSE

Grilled marinated portobello mushroom and yellow tomatoes. Topped with red arugula tossed in an extra virgin olive oil and balsamic vinaigrette and sprinkled with crumbled feta and toasted almonds.

[**Bonterra Vineyards Rosé, Mendocino, California 2008**]

Sesame-seared yellowfin tuna served with frisee. Tossed in a Champagne vinaigrette and finished with grilled watermelon salsa.

[**Bonterra Vineyards Rosé, Mendocino, California 2008**]

THIRD COURSE

Asher Blue Cheese atop char-grilled Black Angus Reserve New York strip. Served over fettuccini pasta tossed in a diable sauce with red and yellow bell peppers. Finished with fried basil.

[**Doña Paula Estate Malbec, Argentina 2009**]

Pan-seared duck breast served with a purple potato pavé. This is accompanied by roasted pattypan squash topped with sweet potato hay and a drizzle of a blueberry gastrique.

[**Rombauer Vineyards Zinfandel, Napa Valley 2008**]

Apple-smoked salt and pumpkin-spiced grouper over a caramelized apple and sweet potato hash. Served with grilled zucchini planks and finished with cinnamon-spiced butter sauce.

[**Cambria Chardonnay, Katherine's Vineyard, California 2008**]

FOURTH COURSE

Chocolate-caramel tart with a chocolate crust, creamy caramel filling topped with a chocolate ganache, and sea salt.

[**Warre's Late Bottled Vintage Porto, Portugal 2000**]

Blackberry and apple cake with fresh blackberries and Granny Smith apples baked into a moist golden cake topped with vanilla crème fraîche. Served with a spiced syrup.

[**Martini & Rossi Sparkling Rosé, Italy NV**]

