



## NEW YEAR'S EVE 2018 MENU

*\$68 per person for dinner, wine pairings are an additional \$20*

*Seatings at 5:30PM & 7:30PM, reservations required*

### FIRST COURSE

Butternut Bisque - Calabrian chile oil - Fennel fronds

-or-

Winter citrus salad – Fennel - French feta - Hazelnuts – Mizuna - Blood orange sorbet

*Paired with Faire la Fete Brut Rose, FR*

### SECOND COURSE

Spanish Octopus a la plancha - Colorado potato - Guanciaie vinaigrette

Cilantro emulsion – Paprika caviar

-or-

Hazel Dell Mushroom raviolo – Haystack chevre fondue – Fried sage – Hazelnut butter

*Paired with Ca Maiol Trebbiano di Lugana, IT*

### THIRD COURSE

Colorado Lamb T bone – Cannellini bean ragout – Mint gremolata

-or-

Diver Scallops – Heirloom split peas – Celeriac puree – Amaranth greens

*Paired with Cantine Povero's Barbera D'Asti, IT*

### FOURTH COURSE

Champagne Mousse – Raspberry – Meringue

-or-

Matcha panna cotta – Chocolate envelope – Black sesame

*Paired with Honey Bubbles Sparkling Moscato, IT*