



New Year's Eve 2020



AMUSE BOUCHE

Welcome Champagne Taittinger, Reims, France

PARMESAN CANNOLI Whipped truffle ricotta

WELLFLEET OYSTER Champagne | truffle crumble

FOIE GRAS FERRER ROCHER Hazelnut

TRUFFLE CROQUETTE

DINNER

FRENCH ONION SOUP Caramelized onion consommé | onion textures | truffle comte cloud
Viognier, Domaine Louis Chêze '16 – Rhône Valley, France

TRUFFLE CHICKEN TERRINE Misty Knolls Farm chicken | black truffle glaze | truffle dijon ice cream
Cakebread Sauvignon Blanc '18, Napa Valley, CA

BLACK TRUFFLE PARMESAN RAVIOLI Shaved white truffle
Cave de Lugny, Mâcon-Lugny La Carte Chardonnay '15 – Burgundy, France

CRISPY VEAL SWEETBREAD Cauliflower | sauce Périgord
ZD Chardonnay '17 – Napa Valley, California

TRUFFLE LOBSTER EN CROUTE Truffle velouté | winter vegetables | vanilla essence | puff pastry
ZD Pinot Noir '18 – Napa Valley, California

NORTHEAST FAMILY FARM BEEF CHEEK Potato textures | spinach | sauce bordelaise
ZD Cabernet Sauvignon '16 – Napa Valley, California

CHEESE

BLACK TRUFFLE PAIN PERDUE Smoked apple sorbet
La Marca Prosecco NV – Veneto, Italy

DESSERT

WINTER FOREST Chocolate ganache | tuile | vanilla mascarpone cream | white chocolate powder | cherry sorbet

CHEF'S 9-COURSE TASTING MENU \$175

4 Wine Pairings \$45

7 Wine Pairings \$85

Chef De Cuisine | **Brandon DiFiglio**

Pastry Chef | **Christos Zagorianos**