



SNACKBAR

NEW YEAR'S EVE

2016

Saturday,
December 31, 2016

COURSE I

Black Eyed Pea & Smoked Oyster Fritter

Pickled Shitake Mushrooms,

Charred Cabbage, Crème Fraîche

VEUVE DU VERNAY BRUT ROSÉ, FRANCE

COURSE II

Hot Wilted Winter Greens Salad

Cornbread Croutons, Country Ham Vinaigrette

SNOPES FAMILY PILSNER

COURSE III

Pan Seared Redfish

Celeriac Purée, Orange Chutney

2015 LES ROCHES TOURAINE

SAUVIGNON BLANC, LOIRE VALLEY, FRANCE

COURSE IV

Bone Marrow Seared NY Strip Medallions

Confit Shallots, Toasted Pecan Polenta,

Sauce Bordelaise

2012 DOMAINE CHANTE CIGALE

L'APOSTROPHE ROUGE, RHONE, FRANCE

COURSE V

Chocolate Cobbler

Raspberry Coulis, Champagne Chantilly Cream,

Brownie Brittle Garnish

FONSECA BIN 27 PORT

\$70 per person/\$85 with wine pairings