



NEW YEAR'S EVE 2018

POTATO AND CHIVE LATKE

Arkansas paddlefish caviar, red onion, boiled egg, scallions

Veuve Du Vernay Brut Rosé

BLUE CRAB BISQUE

thyme oil, lemon cream, flash fried parsley

2016 Cuvee Jean-Paul Gascogne Blanc Sec

SMOKED DUCK BREAST WITH SORGHUM AND ORANGE GLAZE

butternut squash puree, arugula, apple jam

2017 De Martino Cinsault

GRILLED COULOTTE

butter whipped potatoes, sautéed asparagus

tossed with blue cheese aioli, crispy leeks,

beef fat hollandaise

2014 Tikal Patriota Malbec/Bonardo

POIRES BELLE HELENE

Prosecco poached pear, chocolate sauce,

toasted almonds, vanilla ice cream

Maker's Mark Private Select