

# NEW YEAR'S EVE 2017 – 2018

## MENU

ASSORTED CANAPÉS

☞ BARBOURSVILLE VINEYARD BRUT N. V. ☞

HOUSE CURED ATLANTIC ROCKFISH

TROUT CAVIAR, CHIVE & CRÈME FRAÎCHE

☞ BARBOURSVILLE VINEYARDS VINTAGE ROSÉ 2015 ☞

LOBSTER FILLED RAVIOLI

FENNEL CREAM, ORANGE SEGMENTS & FENNEL POLLEN

☞ BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2015 ☞

RED BEET POACHED COD

ROASTED FENNEL & ORANGE SALAD, YELLOW BEET

SAFFRON COUSCOUS

☞ BARBOURSVILLE VINEYARDS SANGIOVESE RESERVE 2015 ☞

OCTAGON BRAISED VEAL BREAST

POLENTA, SAUTÉED SWISS CHARD

CARAMELIZED ONIONS & BONE MARROW EMULSION

☞ BARBOURSVILLE VINEYARDS OCTAGON 2014 ☞

TRADITIONAL SICILIAN CASSATA

SPONGE CAKE WITH RICOTTA & CANDIED FRUIT

☞ BARBOURSVILLE VINEYARDS PAXXITO 20136 ☞

ITALIAN PANETTONE & BRUT FOR MIDNIGHT TOAST  
COFFEE STATION