



NEW YEAR'S EVE 2024

WELCOME BUBBLES

Bouvet-Ladubay, Saumur Brut, France



LIQUID & LEAF

Everything Crusted Ahi Tuna Salade Niçoise

Egg, Green Beans, Olives, Tomatoes, Aged Sherry Vinaigrette

Matanzas Creek Winery, Chenin Blanc California (2023)



Chanterelle Mushroom Bisque

Black Truffle Crema, Porcini Dust

Browne Family Vineyards, Heritage Pinot Noir Willamette Valley (2021)



LAND & SEA

Braised Prime Beef Short Rib &

Petite Butter Poached Lobster Tail

Gratin Dauphinoise, Baby Carrots, Cabernet Reduction

Educated Guess, Cabernet Sauvignon Napa Valley (2022)



SWEET & SINFUL

Duo of Chocolate Mousse

White Chocolate & Coconut,

Dark Chocolate & Grand Marnier

Vigne Regali, Rosa Regale Brachetto d'Acqui Sparkling Red, Italy



Dinner \$100 (plus tax & Gratuity) Dinner & Pairing \$150 (plus tax & Gratuity)

Tickets must be purchased in advance and are non-refundable.

Tickets may be transferred for the date of the event only.

Wines and menu subject to change based on availability.

Please review the menu before reserving a table, menu modifications will not be possible. Link below or call (828) 696 2001 for reservations

<https://square.link/u/BuwvGA2N>