

New Year's Eve Gala

Welcoming 2017

DOVER SOLE EN PAPILOTE

Domestic Caviar, Scallop Mousse and Leeks, Cucumber Fumet
Louis Michel & Fils, Vaudésir, Grand Cru Chablis, Burgundy, France 2014



FOIE GRAS AU TORCHON

Buttered Brioche, Citrus Frisée Salad and Five Spice, Burnt Honey, Hazelnut Dust
Château Rabaud-Promis, Sauternes, Bordeaux, France 2005



SNAKE RIVER FARMS KOBE STRIPLOIN

Potato Fondue, Beets and Petite Root Vegetables, Black Truffle Sauce
Buccella Cabernet Sauvignon, Napa Valley, California 2013



MIDNIGHT TOAST

Veuve Clicquot Ponsardin, Yellow Label, Brut, Champagne, France NV

Dessert Reception to Follow

Executive Chef Rob Wilson | Executive Pastry Chef Lee Smith