



NEWYEAR  
**2023**

DINNER

FIRST COURSE

**Pacific Oysters**

champagne mignonette, garden-grown chimichurri, salsa verde

SMOKED DIRTY MARTINI

SECOND COURSE

**Breaded Soft-Boiled Egg Carbonara**

toscana capellini pasta, pancetta, garlic cream sauce, mightycap  
blue oyster mushrooms, spanish onion

2019 EDEN ESTATE WOZ CHARDONNAY

THIRD COURSE

**Land & Sea Risotto**

fennel & feta risotto, braised pork belly, diver scallop,  
gremolata, pea tendrils

2020 CLEMENTINE CARTER GRENACHE

FOURTH COURSE

**Braised Short Ribs**

creamy yukon gold & russett mashed potato, butter-braised baby  
heirloom carrots, asparagus, au jus, chervil whisps

2020 AUSTIN HOPE CABERNET SAUVIGNON

FIFTH COURSE

**Dark Chocolate Gateau**

flourless dark chocolate cake, sweet chocolate sauce,  
chantilly cream, fresh berries, mint

TAYLOR FLADGATE 20-YEAR TAWNY PORT

add pairing menu for \$60