



VINOLOGY
WINE BAR AND RESTAURANT

NEW YEAR'S EVE DINNER

12.31.16

Amuse

PETROSSIAN CAVIAR

ONION TART, CRÈME FRAÎCHE - *SERVED WITH BUBBLES TOAST*

Starter Course (choose one)

BRAISED PORK BELLY

SWEET POTATO PURÉE, RAINBOW CHARD, PARSNIP CHIPS

CAULIFLOWER AND LOBSTER BISQUE

CHIVE OIL, SWEET POTATO FRITES

CHAMPAGNE POACHED PEAR SALAD

HERBED GOAT CHEESE, FRISÉE, DIJON CHAMPAGNE VINAIGRETTE, TOASTED PISTACHIO

Main Course (choose one)

FILET OF BEEF

LEEK AND POTATO GRATIN, HARICOT VERTS, BLACK TRUFFLE BÉARNAISE,
SAUCE BORDELAISE, SHAVED WHITE TRUFFLE

PHEASANT DUET

ROASTED BREAST, CONFIT OF LEG, CHESTNUT BREAD PUDDING, BUTTERNUT SQUASH PURÉE,
BRUSSELS SPROUT PETALS, GAME BIRD DEMI

WILD HALIBUT

LOBSTER AND SAFFRON RISOTTO, SCALLION AND TARRAGON COULIS, BROCCOLI RABE,
SUN-DRIED TOMATO GREMOLATA

ROYAL TRUMPET MUSHROOM

BLACK VENERE RICE, BRAISED GREENS, SUNFLOWER MICRO GREENS,
SAFFRON SALSIFY PURÉE, RED PEPPER VINAIGRETTE

Dessert (choose one)

CHOCOLATE ENTREMET

FLOURLESS CHOCOLATE CAKE, BOURBON CARAMEL MOUSSE, MALTED MILK CRUMB,
PEANUT BUTTER GELATO

EARLY GREY CREME BRULEE

BLACKBERRY AND BLOOD ORANGE SALAD, MICROS, HIBISCUS TUILE