



VINOLOGY

WINE BAR AND RESTAURANT

2017 NEW YEARS EVE MENU

AMUSE

PETROSSIAN CAVIAR – POTATO ICE CREAM, CRÈME FRAICHE, GAUFRETTE

1ST

SHRIMP & LOBSTER – LOBSTER BROTH, SAFFRON, RED SHRIMP,
KURI SQUASH, SOURDOUGH, CHIVE ESPUMA

CHAMPAGNE POACHED PEAR – FRISEE, WATERCRESS, TALEGGIO,
TOASTED HAZELNUTS, GOOSEBERRY VINAIGRETTE

2ND

OXTAIL BOLOGNA – RYE SPAETZLE, RED WINE
BRAISED CABBAGE, MUSTARD CAVIAR

RICOTTA PANSOTTI – BLACK TRUMPET MUSHROOMS,
CAVOLO NERO, CACIO DI BOSCO AL TARTUFO

RABBIT PORCHETTA – SPECK, ROASTED CARROT AND
FENNEL PUREE, PEA TENDRIL

3RD

FILET MIGNON – PORCINI, TRUFFLE POTATO GRATIN,
HARICOT VERTS, PEARL ONION, PARSNIP

SEA SCALLOPS – PURPLE SUSHI RICE CAKE, GAI LAN,
CHERRY MIRIN, FERMENTED SOY BEAN, BABY SHIITAKE

DUCK BREAST – DUCK LEG BALLOTINE, PAIN PERDU AU FOIE GRAS,
SATSUMA MARMALADE, BRUSSELS SPROUTS

TAMALES – BLACK EYED PEAS, BLACK GARLIC, TOMATE ROJO,
CALLALOO, FRIED QUINOA

4TH

GRAPEFRUIT CRÈME BRÛLÉE – PISTACHIO MICRO CAKE,
POMEGRANATE, WHITE CHOCOLATE, POP ROCKS

CHOCOLATE ENTREMET – DULCE DE LECHE, STRAWBERRY,
PRETZEL ICE MILK, COTTON CANDY