

New Years Dinner 2021

AMUSE

15-hour potato, crispy layered potato, rosemary-garlic aioli, micro-herb **V**

SECOND COURSE

BEEF CARPACCIO

with arugula, parmesan, citrus vinaigrette

OYSTER ROCKEFELLER

MUSHROOM BISQUE **V**

SPICY GREEN SALAD

roasted grapes, almonds, radish, parsnip chips, white balsamic vinaigrette **VG**

ENTREE

WHOLE PRAWNS NOLA

creamy grits, corn and bean hash, house made buttermilk biscuit

SMOKED BONE IN BERKSHIRE PORK CHOP

root veg mash, slaw with caraway aioli

LAMB CHOPS

forest mushroom, peruvian potato, swiss chard, asparagus, gorgonzola butter

BUTTERNUT SQUASH AND FRIED TOFU

roasted triamble pumpkin, white quinoa and dried fruit **VG**

DESSERT

SALTED CARAMEL LAVA CAKE

brown sugar cage, vanilla ice cream, hazelnut crumble **GF**

RASPBERRY AND LEMON LAYER CAKE

coconut whip, crystalized ginger **VG**

Reserve 734.222.9841 vinologya2.com

