

NEW YEARS EVE DINNER 2022

FIRST COURSE

Lobster bisque en croute

Exotic mushroom sautéed with Pernod-almond cream in a phyllo basket (vgn)

SECOND COURSE

Warm goat cheese salad with baby spinach, crispy shallots and lavender honey vinaigrette (sub tofu for cheese - vgn, gf)

Boston bibb and jumbo blue crab with russian dressing, hard cooked egg and bermuda onion (gf)

MAIN COURSE

Chairman's filet mignon with truffled demi glacé, dauphinoise potato, and asparagus (gf)

Fillet of dover sole menieure with saffron risotto, and asparagus (gf)

Winter vegetable strudel with chestnut mushrooms and a winter savory jus (vgn)

Duck confit with black lentils, root vegetables, raspberry glaze (gf)

DESSERT COURSE

Flourless chocolate sacher torte with caramelized apricot and vanilla gelato (gf)

Mango pots de creme with almond cream and toasted coconut tuile (vgn)

** choose one dish from each course. services begin at 4PM*



VINOLOGY
RESTAURANT | BAR | EVENT SPACE

\$95+ TAX/GRAT
PAIRED WINE FLIGHT \$30+ TAX/GRAT
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