

# New Year's

## 1ST COURSE

Suggested pairing Gruet Blanc de Noir nv  
Truth or Consequences, New Mexico

Local Honeycrisp Apple Salad  
celery, roomano pradera cheese,  
marcona almonds, tarragon, & cider  
honey vinaigrette

Roasted Local Carrot Soup  
cilantro & olive oil

Potato & Local Parsnip Soup  
chives, truffle oil

## 2ND COURSE

Suggested pairing Parducci "Sustainable  
White" 2008 Mendocino County

Seared Giant Sea Scallop  
roasted cauliflower, bread crumbs, capers,  
balsamic reduction

Oak Fired Hawaiian Mahi  
local fingerling potato confit, olive & dried  
tomato sauce vierge

Housemade Potato Gnocchi  
local shiitake mushroom, parmigiano

## 3RD COURSE

Suggested pairing Sutcliffe Vineyards Syrah  
2007 McElmo Canyon, Colorado

Wood Grilled New York Strip  
local carrot potato gratin, green  
peppercorn brandy sauce

Crispy All Natural Duck Breast  
sweet potato, spinach, cranberry  
gastrique

Local Pumpkin Farrotto  
spinach, local carrot, parsnip, parmigiano

## 4TH COURSE

Suggested pairing Whitewarer Hill Dessert  
Wine Selections

Molten Chocolate Cake  
orange chocolate ice cream, fresh fruit

Eggnog Panna Cotta  
toasted almonds tuille, brandy orange

Roasted Local Honeycrisp Apple Puff  
brown butter walnut ice cream and creamy  
caramel sauce

\$55 per person  
\$25 for children 12 & under  
\$25 optional wine flight

