



Sparkling Soiree **WINE DINNER**

DECEMBER 29, 2022 | 6:00 - 9:00 PM

STAIRWAY TO HEAVEN

Assorted Fine Seafoods and Caviar

Brut, Blanc de Blanc, Raventos i Blanc, Spain

FOIE GRAS TORCHON

Pickled Cipollini Onion, Fig Mostarda, Apricot Glaze, and Buttered Brioche

Prosecco, "Guistino B", Italy

BRAISED OXTAIL WITH CONSOMME

Maitake Mushrooms, Brunoise Mirepoix, and Black Garlic Oil

"Extended Tirage", Brut, Argyle, Oregon

CHILEAN SEA BASS & SAVOY CABBAGE "DOME"

Fall Root Vegetables, Parsnip Puree, Lotus Root Crisp, and Champagne Beurre Blanc

Brut Classic, Deutz, France

SNAKE RIVER FARMS WAGYU TENDERLOIN WELLINGTON

Butter Poached Lobster Tail, Shaved Black Truffle, Black Garlic Demi Glace,
and Truffle Hollandaise

Brut Rose, Colin, France

CHOCOLATE TRUFFLES

