



New Year's Eve 2010

Oysters Oplulence

Drake's Bay oysters with American paddfish caviar

Lobster Salad

limestone lettuce, ruby grapefruit slaw, buttermilk dressing

Iberico Ham & Pear Salad

Meyer lemon ricotta, watercress, hazelnut

Parmigiano-Reggiano Tortellini

black trumpet mushrooms, celery, red wine

First Course Sommelier Selection

1999 Dom Pérignon Champagne

or

Yellowfin Tuna

foie gras, sweet peas, shellfish consommé

Local Dungeness Crab

roasted bone marrow, sea urchin sauce

California Fluke

chanterelle duxelles, artichokes, blood orange

Second Course Sommelier Selections

2009 FX Pichler Grüner Veltliner Smaragd, Loibner Berg

or

2006 Domaine Leflaive Puligny Montrachet, Clavoillons 1er Cru

or

Roasted Wild Striped Bass

cauliflower soubise, smoked bacon, apple, brown butter hollandaise

Grilled Dayboat Sea Scallops

Nante carrots, crisp sweetbreads, ginger nage

Oak Roasted Rack of Lamb

celery root gratin, quince, pomegranate, black truffle

Whole Roasted Filet of Beef

spatzle, foie gras, sauce perigourdine

Main Course Sommelier Selections

2007 Kistler Chardonnay, Vine Hill Vineyard, Russian River Valley

or

2007 Opus One, Oakville, Napa Valley

or

Pear Huckleberry Tarte Tatin

crème fraîche chantilly

Peppermint Chocolate Chunk Ice Cream Bombe

marshmallow cream, chocolate sauce

Chocolate Paradise

champagne sabayon

Blood Orange Creamsicle

vanilla bean cream, blood orange sorbet

Dessert Course Sommelier Selection

2007 Château Suduiraut, Premier Cru Classé, Sauternes

\$130. per person

Wine Selections: supplemental \$100. per person

In response to SF Healthy, a 4% surcharge will be added to food & beverage orders. An 18% gratuity will be included on all parties.