New Year’s Eve Menu 2019

Five courses 85 / Seven Courses 100 / Wine Pairings 50

**Amuse-bouche**

Kumamoto Oysters and Togarashi popcorn

*Jean Phillipe Brut Blanquette de Limoux, France*

**Soup**

**Lobster Bisque**

lobster, crème fraiche & chives

*Wine Pairing: Aubry Champagne Brut Premier Cru a Jouy~Les~ Reims, France*

**Sashimi** (with 7 course)

Tuna “New Style” with soy citrus chili sauce

*Wine Pairing: Domaine Mittnacht “Gyotaku” 2018 Vin d’Alsace, France*

**Starters & Salads (choose one)**

**Organic Green Salad ~** local apples, Dijon vinaigrette, walnuts, basil, gorgonzola

*Wine Pairing: Schiopetto Friulano 2015 Collio, Italy*

**Caesar Salad ~** romaine lettuce, egg, parmesan crouton

*Wine Pairing: Herman J. Wiemer Riesling(Dry) 2017 Seneca Lake, New York*

**Crispy Calamari ~** shrimp, sweet & spicy sauce, crispy lemons and limes

*Wine Pairing: Lange Twins Chenin Blanc 2018 Prince Vineyard, Clarksburg, California*

**Lobster Corn Dogs r**emoulade sauce & truffle oil

*Wine Pairing: Domaine Bruno Rose 2018 Marsanay, France*

**Hamachi Volcano Roll ~** cucumber, avocado, wasabi aioli, volcano sauce, basil

*Wine Pairing: “Song of the Sea” Junmai Ginjo Kanagawa, Japan*

**Pork Steamed Buns ~** pork belly confit, brussel sprout kimchi, gochujang aioli, Turtle Lake daikon sprouts

*Wine Pairing: Wines of the San Juan Cabernet Franc 2015 New Mexico*

**Intermezzo** (with 7 course)

Blood Orange sorbet

**Entrees (choose one)**

**Surf and Turf ~** butter braised Maine lobster tail with lobster beurre blanc,

beef filet with peppercorn sauce, mashed potatoes & broccolini ($10 supplemental charge)

*Wine Pairing: Jordan Cabernet Sauvignon 2015 Alexander Valley, California*

**Pan Roasted Chicken Breast ~** macaroni & 3 cheeses, maple cider vinegar sauce,

shaved brussel sprouts, almond cranberry crumble

Wine Pairing: Contino Reserva Rioja 2011, Spain

**Organic Local Quinoa and Local Vegetables ~**  miso kabocha squash, roasted carrots, glazed rutabaga,

turnips, beet fries, sautéed mushrooms, sprouts

Wine Pairing: Turley “Steacy Ranch” Zinfandel 2017 Lodi, California

**Pan Roasted Duck Breast ~** white bean & squash ragout, duck confit, sautéed brussels,

James Ranch black currant sauce, crispy leeks

Wine Pairing: Penner~Ash Pinot Noir 2016 Willamette Valley, Oregon

**Grilled King Salmon ~** coconut crab jasmine rice, sesame broccolini, Asian BBQ glaze, crispy calamari

*Wine Pairing: Fisher Chardonnay 2013 Mountain Estate Vineyard, Sonoma, California*

**Grilled Prime Baseball Sirloin ~** mashed local potatoes, spinach, chili-garlic demi glace

*Wine Pairing: Les Cadrans de Lassegue 2014 Saint~Emilion Grand Cru, France*

**Dessert (choose one)**

**Banana/Peanut Ice Cream Cake**

Banana cake, Coconut/Peanut sorbet, chocolate sorbet

 *Wine Pairing: Lustau East India Solera Sherry, Jerez, Spain*

**Colorado Chevre Cheesecake ~**

Graham/Almond crust, Coloroado Chevre cheesecake, warm brandied Hermosa Valley cherries

*Wine Pairing: Inniskillin Riesling 2015 IceWine VQA Niagara Pennisula, Canada*

**Chocolate Souffle w/Zabaglione**

dark chocolate soufflé, Madeira zabaglione

*Wine Pairing: Domaine de Fenouillet Muscat de Beaumes de Venise, France*

***~Please ask your server about our gluten free options~***

***The Eolus Family wishes you a Happy & Pro$perous New Year!***