SONOMA
restaurant and wine bar

New Year's Eve Dinner 2017

FIRST

Crab Salad 20
caviar, lump crab, cucumber, fine herbs, espellete, black locust vinegar
NV Le Mensil Blanc de Blanc "Grand Cru Brut", Champagne, France $10 half glass

Cracked Farro Salad 16
figs, fennel, cucumber, red onion
2014 Galerie "Naissance", Sauvignon Blanc, Napa Valley, CA $10 half glass

Australian Lamb Carpaccio 18
anchovy aioli, kalamata olives, lemon zest, california e.v.o.o.
2012 Matanzas Creek, Merlot, Sonoma County, CA $10 half glass

SECOND

House Made Cavatelli 28
wild mushrooms sugo, rosemary ricotta, california e.v.o.o.
2013 Carneros Hills Winery, Pinot Noir, Carneros, CA $10 half glass

Crispy Oat Crusted North Carolina Fluke 30
charred poblanos, epazote pesto, radish
2012 Carneros Hills "Chardenet Coteau Blanc", Chardonnay, Carneros, CA $10 half glass

Grilled Beef Tenderloin 34
pommes aligot, roasted wild mushrooms, red wine reduction
2011 Matanzas Creek "Journey", cab sauv : merlot : cab franc, Sonoma, CA $10 half glass

THIRD

California Olive Oil Cake 10
almond brittle, whipped cream
2013 Santa Julia Tardio, Torrontés : Viognier, Argentina $12 glass

Devil's Food Cake 9
magic shell, raspberry jam, pistachio ice cream
2011 La Fleur d'Ors, Sauternes, Bordeaux, France $15 glass

Pumpkin Bread Pudding 12
warm pumpkin spice crème anglaise, toasted marshmallow
10 yr Dows, Tawny, Portugal $12 glass

Executive Chef: James Marroquin

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.