

REVIVAL

NEW YEAR'S EVE DINNER

AMUSE

Vol-Au-Vent, Cured Scallop, Potato-Leek Veloutée, Shaved Truffle

OYSTER TRIO

Rockefeller, Bienville, Casino

CAVE DE BISSEY

Brut, Cremant De Bourgogne, France, NV

or

ANTONUTTI TRAMINER

Friuli Grave, Italia, 2016

PRESERVED DUCK & POACHED PEAR SALAD

Torn Bitter Greens, Toasted Pistachios, Clemson Blue, Panettone Croutons, Cranberry-Banyuls Vinaigrette

MOËT BRUT IMPERIAL

Champagne, France, NV

or

SOKOL BLOSSER ROSÉ

Dundee Hills, Oregon, 2017

BAKED LOBSTER TAIL SAVANNAH

Sherry Cream, Red Rice & Peas, Brussels Sprout Leaves, Parmigiana

POL ROGER "RESERVE"

Epernay, Champagne, France, NV

or

ARTESA CHARDONNAY

Carneros, Napa, California, 2015

BUTTER POACHED FILET MIGNON

Yukon Gold Potato Puree, Shaved Truffle, Madeira Jus, Roasted Romanesco

LAURENT PERRIER CUVÉE ROSÉ

Montagne De Reims, Champagne, France, NV

or

SILVER GHOST CABERNET SAUVIGNON

Napa Valley, California, 2015

MELTING CHOCOLATE TUXEDO

*Black Velvet Cake, Dark Ganache, Vanilla Buttermilk Semifreddo,
Feuilletine, Spanish Hot Chocolate, Anglaise, Raspberry, Crisps*

VILLA BALESTRA MOSCATO ROSÉ

Piedmont, Italy, NV

or

TAYLOR FLADGATE

20 Year Tawny Port

EXECUTIVE CHEF
FORREST PARKER