



Lillie's

AT THE CULVER HOTEL

12.31.22
HAPPY NEW YEAR'S EVE

SHARED CANAPES

Caviar & Chips

Mini Lobster Roll

Petite Crab Cake

Steak Tartare Crostini

Yellowtail Crudo

CHOICE OF ENTRÉE

Snake River Farms Fillet
with Truffle Baked Potato

Poached Lobster with Saffron Risotto

Grilled Loup de Mer
with Braised Fennel Almandine

SHARED DESSERT

Strawberry Shortcake Profiteroles

OPTIONAL WINE PAIRING

\$45 PER PERSON

Champagne

*A. Levasseur, 'Rue de Sorbier',
Champagne, FR NV*

White Burgundy

*Agnès Paquet, Hautes-Côtes de Beaune
Blanc, Burgundy, FR 2020*

Red Burgundy

*Camille Giroud, Hautes Côtes de
Beaune, Au Crétot, Burgundy, FR 2019*

\$75 PER PERSON

Champagne

*Billecart-Salmon, Brut Réserve,
Champagne, FR NV*

Sancerre

*Paul Prieur, Les Monts-Damnés, Loire,
FR 2020*

Syrah

Melville, Santa Rita Hills, CA 2019

Chenin Blanc

*Saint Lambert, Coteaux du Layon,
FR, Loire 2020*

