

THE
terrace
GRILL

New Year's Eve Dinner

APPETIZER

PARSNIPS VELOUTÉ, BLACK TRUFFLE

Candied chestnut crumbs

Riesling, Leitz Dragonstone, Germany, 2019

or

SALMON GRAVLAX

Petite seasons mix green, green apple, blinis,
smoked trout caviar, horseradish cream

Chablis, Albert Bichot, Domaine Long-Depaquit, 2018

ENTRÉE

SURF 'N' TURF

Petit filet mignon, Floridian spiny lobster tail,
celery root purée, baby carrots, beurre rouge

2018 Cabernet Sauvignon, Silver Ghost, Napa Valley

or

PAN SEARED STRIPED BASS FILET

Roasted baby squash, golden beets purée,
caviar beurre blanc

Chardonnay, Plumpjack, Napa Valley, 2019

DESSERT

NEW YEAR'S DECADENCE

Champagne mousse, shortbread, pomegranate

Pommery, Brut Royal Champagne, NV, France

\$95+ Dinner

Suggested Wine Pairing \$45+