



NEW YEARS EVE WINE DINNER

SATURDAY DECEMBER 31st 2022

Welcome Bubbles

Nicolas Feuillatte Champagne Brut NV

Lobster Bisque | Paprika, Cream, Chives

Vignerons de Buxy, Buissonnier Montagny (2020)

'Caesar' Salad | Romaine Chiffonade, Parmesan Crisp, White Anchovies

Hugel Alsace Gentil (2020)

Baked Crab Cake | Panko, Corn, Chives, Peppers, Chipotle Aioli

Kermit Lynch DUPEUBLE BEAUJOLAIS (2021)

**Beef Wellington | Filet Mignon, Truffle Duxelle, Gratin Dauphinoise,
Baby Carrot, Cabernet Reduction**

Domaine Chateaumar Chateauneuf du Pape 'Secret de Nos Vignes' (2020)

Grand Marnier Molten Chocolate Cake | Raspberry Sorbet

Chandon Garden Spritz NV

**\$125 per person (plus tax & gratuity) and it begins with Champagne on the
historic covered & heated patio at 6pm**

***Tickets must be purchased in advance and are non-refundable. Tickets may be
transferred for the date of the event only.***

Wines and menu subject to change based on availability.

***Please review the menu before reserving a table, menu modifications will not be
possible. Link below or call (828) 696 2001 for reservations***

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