

NEW YEAR'S EVE CELEBRATION

\$120 PER PERSON

SOMMELIER WINE PAIRING *add \$95*

APPETIZER

SALMON CRUDO

cured salmon, rocoto

WINE PAIRING:

Veuve Clicquot · Champagne NV – Champagne, France · Pinot Noir, Chardonnay & Pinot Meunier · 5 oz

STARTER

TRUFFLE MUSHROOM SOUP

creamy mushroom, enoki & trumpet mushrooms, feta foam,
Burgundy truffle

WINE PAIRING:

Tedeschi · Valpolicella Superiore 2018 – Veneto, Italy · Corvina, Corvinone & Rondinella · 5 oz

or

GOLDEN CURRY

Japanese curry, crab croquette

WINE PAIRING:

Gérard Millet · Sancerre 2024 – Val de Loire, France · Sauvignon Blanc · 5 oz

MAINS

RAVIOLI DEL MAR

squid ink ravioli, halibut, Hokkaido scallop, butternut squash sugo,
queso crème fraîche, herring caviar

WINE PAIRING:

Jean Collet et Fils · Chablis 2023 – Chablis, France · Chardonnay · 5 oz

or

SHORE TO FLAME **+\$20**

AAA beef tenderloin, miso-glazed lobster tail, herb potato pavé,
spinach coulis

WINE PAIRING:

Altesino · Rosso di Toscana 2021 – Toscana, Italy · Sangiovese · 5 oz

DESSERT

RASPBERRY LAYER

raspberry ganache, strawberry gel, honey cake

WINE PAIRING:

BENCH 1775 'Whistler Late Harvest Icewine' · Garnet Valley 2020 – Summerland, BC · Riesling · 2 oz