

New Year's Eve Cellar  
2019 Prix Fixe Tasting Menu

*Featuring music by*  
**Eddie Brewer & The Manic Episodes**

First Course

**Salad of  
Gala Apple & Barely Buzzed Cheddar**

NM vertical greens, roasted beets,  
Cider-dijon vinaigrette, candied pecans

*Stellenbosch Vineyards 'Bushvine' Chennin Blanc, South Africa*

Second Course

**Grilled Verlasso Salmon**

Creamed leeks & butternut squash, marble potatoes,  
roasted walnut-sage pesto and cranberry gremolata

*Paul Hobbs 'Crossbarn' Chardonnay, Sonoma Coast*

**Rotisserie Beef Tenderloin Medallions**

Cauliflower scalloped potatoes, green beans & exotic mushrooms,  
Ruby port wine sauce

*Argyle Pinot Noir, Willamette Valley, Oregon*

Dessert Course

**Triple Chocolate Mousse Torte**

Dark chocolate brownie, chocolate shard, pomegranate glaze

*Sparkling Wine to be announced*

\$59 per person with wine pairings

\$45 without select pairings

*(tax & gratuity additional)*