

STACK

RESTAURANT & BAR

New Year's Eve GALA DINNER & WINE PAIRING

Hors d'Oeuvres

Tuna and American Caviar

Tartar, Horseradish, Crisp Potato

PERRIER JOUET, GRAND BRUT, EPERNAY

1st Course

Maine Lobster & Truffle

"Lettuce Cup" Black Truffle Sherry Vinegar, Lemon Aioli

PERRIER JOUET, GRAND BRUT, EPERNAY

Choice of 2nd Course

Kobe Short Rib Slider

Triple Cream Brie, Crisp Onion
Rings, Brioche

FLOWERS PINOT NOIR, SONOMA COUNTY

New Years Eve Salad

Organic Lettuce, Marinated Tomatoes Confit,
Caesar "Vinaigrette," Truffle Croutons

HESS SU' SKOL CHARDONNAY, NAPA VALLEY

Choice of 3rd Course

Filet Mignon Surf & Turf

Giant Grilled Prawn, Bacon Sunchokes
Two Ways, Red Wine Jus

STAGS LEAP PETITE SIRAH, NAPA VALLEY

Kobe NY Sirloin

Roasted Winter Vegetables, Truffle Bordelaise
Sauce, Iberico Wrapped Asparagus

XY ZIN, 50 YEAR OLD VINES, RUSSIAN RIVER VALLEY

Chilean Seabass

Pancetta Wrapped, Maine Lobster, Winter
Risotto, Farro, Preserved Lemon

DOMAINES OTT, ROSÉ CHATEAU DE SELLE
BOUTEILLE, PROVENCE

Crisp Duck Breast

Confit Hash, Rhubarb
Compote, Rapini

DOMAINE DROUGHIN, PINOT NOIR, WILLIAMETTE
VALLEY OREGON

Dessert

Chocolate Croissant Bread Pudding

Winter Spiced Crème Anglaise, Hot Buttered Rum, Cinnamon Ice Cream

FONSECA, 20 YEAR TAWNY PORT