

Happy New Year

LINCOLN

NEW YEARS EVE TASTING MENU

\$50 for 3 course | \$60 for 4 course | \$70 for 5 Course
\$25 for 3 pairings | \$30 for 4 pairings | \$35 for 5 pairings

SAVORY

Fennel Salad

caramelized buttermilk feta, crispy ham, bitter orange puree
2014 Landmark Chardonnay, Sonoma County, California

Tuna Tartare

ginger, finger limes, asian pears, sesame seeds
2015 Old Coach Sauvignon Blanc, Nelson, New Zealand

Duck Gnocchetti

kale pesto, mustard, parmesan
2014 Pasqua Passione Sentimento, Veneto, Italy

Filet

chanterelles, torched potatoes, soubise, noisette, demi-glace
2014 La Follette Pinot Noir, North Coast, California

Scallop

shiitake mushrooms, sunchoke purée, pickled apples
Lucien Albrecht Cremant d'Alsace

Bronzino

turnip barigoule, celery, fennel, orange emulsion
2015 Hartford Court Chardonnay, Russian River Valley, California

Lamb Osso Bucco

mushroom, chinese broccoli, black garlic, lamb sausage dumpling
2014 Two Vintners Syrah, Columbia Valley, Washington

New York Strip

onion flan, oyster mushroom confit, funyun spiced beef
chiccharones, peppercorn
2014 Hess "Allomi", Mount Veeder, California

SWEETS

Sesame Cake

asian pears, tahini, conchord grape sorbet
Barboursville Paxxito

Peanut Butter Mousse

salted caramel, vanilla creme fraiche, chocolate sorbet
Taylor Fladgate 10 year Tawny Port

*PRICE DOES NOT INCLUDE TAX & GRATUITY