

# NEW YEAR'S EVE 2018

## AMUSE

### SMOKED SALMON PADDLEFISH CAVIAR

champagne sabayon, pink ice watercress, young fennel, crushed corn nut  
Veuve du Vernay NV Rose, France

## FIRST COURSE

### POACHED OYSTERS + CAVIAR

champagne sabayon, pink ice watercress, young fennel, crushed corn nut  
Le Grande Courtage Brut NV sparkling – France \$11

### CAULIFLOWER SOUP

brown butter, toasted pine nut brittle, roasted cauliflower  
2017 Masi Pinot Grigio, Veneto-Italy \$9

### BEEF TARTARE

quail egg yolk, black truffles, green onion, cornichons, yukon chips  
2015 Dona Paula 'Estate' malbec, Mendoza-Argentina

### RADICCHIO SALAD

mozzarella, mango, basil  
2016 August Kessler Riesling, Rheingau – Germany \$10

### SHRIMP CEVICHE

aji Amarillo peppers, jalapeno- cilantro, plantain chips  
2017 Echo Bay Sauvignon Blanc, Marlborough - New Zealand \$11

## SECOND COURSE Choice of One

### SEARED SOUTHWEST SALMON

tortilla crusted, lobster and jalapeno whipped potatoes, ancho- lime sauce  
2015 Pascal Matrot Bourgogne Blanc, Burgundy – France \$15

### PALACIOS . TEXAS REDFISH

black eyed peas, pecan-maple syrup, chardonnay butter sauce, celery snowflake  
2016 Landmark 'Overlook' Chardonnay, Sonoma County \$12

### DRY AGED NY STRIP

fig jam, fig and fennel compote, port butter sauce, fennel pollen  
2015 Franciscan Cabernet Sauvignon, Napa \$15

### ROASTED PORK TENDERLOIN

roasted Fuji apple sauce, candied pecans, blue cheese demi glace  
2016 Complicated Pinot Noir, Sonoma \$13

### SURF + TURF

6oz filet mignon, grilled shrimp, purple lavender potatoes, lobster butter  
2015 Franciscan Cabernet Sauvignon, Napa Valley

## THIRD COURSE Choice of One

### CORN CUSTARD

corn powder, caramel corn, butterscotch, candied peanuts  
Gekkeikan Plum Wine \$9

### CHOCOLATE TART

dark chocolate ganache, hazelnut crust  
Taylor Fladgate 'Fine Ruby', Douro – Portugal \$10

### LEMON-YOGURT PANNA COTTA

candied lemon slices, lemon curd, dried blueberries, almond praline  
2013 Chateau d'Armajan des Ormes, Sauternes – France \$12

### 65 PER PERSON / 35 WINE PAIRING

Veuve Cliquot Yellow Label \$75  
2011 Perrier Jouet Belle Epoque \$150  
Moet Chandon Nectar Rose \$75

\* Tax and gratuity not included

FINELY  
TEXAN

