

Cheers to a New Year!

# NEW YEAR'S FEATURE MENU

FRIDAY – MONDAY, AFTER 5PM

## FIRST

Oysters Rockefeller | 3 | spinach, bacon, parmesan, Absente 11

*Domaine St. Roch Sauvignon Blanc* 9

## SECOND

Poached Pear Salad | greens, bleu cheese, red grapes,  
candied pecans, champagne vinaigrette 8 <sup>V</sup>/GFA

*Antech Brut 'Emotion' Sparkling Rosé* 12

or

Butternut Squash & Smoked Gouda Soup 8

*Brutocao Chardonnay, California* 10

## THIRD

Filet Oscar | 4 oz. filet, lump blue crab, crouton, whipped cauliflower,  
brussels sprouts, dried cranberries, almonds, béarnaise 31 GFA

*Sur de Los Andes Cabernet Sauvignon* 11

or

Smoked Duck Breast | served medium, port reduction,  
butternut squash purée, bulgur pilaf 29 GFA

*Meiomi Pinot Noir* 12

or

Seared Scallop Pasta | orzo pasta, Wakarusa Valley Farm mushrooms,  
champagne Dijon sauce 29 GFA

*Néboa Albariño* 10

## FOURTH

Chocolate Stout Cupcake | Irish cream icing 6

*Trentadue Chocolate Amore* 9

Four Courses 54 | 56 for Filet Oscar  
Coursed Wine Pairings 25

**J. WILSON'S**