

Good tidings to all!

# NEW YEAR'S EVE 2021

## APPETIZERS

**Oysters on the Half Shell** | 6 | mignonette, cocktail sauce 22

*La Caña Albariño* 7

**Oysters Rockefeller** | 6 | bacon, spinach, parmesan, Absente flambé 24

*El Xamfra Mercat Brut Rosé* 6

**Baked Brie** | local honey, apple, Farm to Market Crackers 16

*Saget La Perrière Vouvray* 8

**Local Lamb Meatballs** | Central Grazing Company lamb, almonds, mint, tzatziki 16

*Coto de Hayas Centenaria Garnacha* 5.5

## SALAD | SOUP

**Salad** | Two Sister's Farm greens, pecorino, radicchio, shaved fennel, pine nuts, champagne vinaigrette 9

*Marques de Caceres Verdejo* 4.5

**Butternut Squash & Smoked Gouda** | roasted squash seeds 6/4

*DeLoach Chardonnay* 5.5

## ENTRÉES

**Surf & Turf** | 4 oz. beef tenderloin, snow crab cluster, beef confit yukon potatoes, broccolini 45

*Walt Pinot Noir* 9

**Sole Florentine** | whitefish stuffed with local mushrooms, spinach & cream cheese, herbed orzo, honey glazed baby carrots, beurre blanc 29

*Domaine St. Roch Sauvignon Blanc* 6

**Duck à la Grenade** | seared Maple Leaf Farm duck breast, barley pilaf, baby bok choy, pomegranate glaze 31

*Sokol Blosser Evolution Red* 7.5

**Butternut Squash Gnocchi** | brown butter sauce, sage, balsamic roasted onions, peas, goat cheese 24

*Cambria 'Katherine's Vineyard' Chardonnay* 7

## DESSERT

**Cheesecake** 6 | *Heinz Eifel Eiswein* 7

**Chocolate Mousse Cake** 6 | *Trentadue Chocolate Amore* 6

IF YOU ORDER THREE COURSES OR MORE,  
RECEIVE A COMPLIMENTARY GLASS OF PROSECCO

**J. WILSON'S**