

New Year's Eve Veuve Clicquot Dinner

First Course

Lobster Salad

Maine lobster, blood orange, frisée, caviar

Paired with: Yellow Label, Brut

Second Course

White Alba Truffle Raviolo

Celery root, ricotta, white truffles

Paired with: Grand Dame, 2006

Third Course

Duck Three Ways

Seared duck breast, duck confit and foie gras wrapped in swiss chard,
cream of salsify, huckleberry sauce

Paired with: Vintage Rosé, 2008

Dessert

Lemon Bavarois

Mascarpone, lemon verbena meringue, yuzu curd

Paired with: Demi-Sec