

**sonoma**  
RESTAURANT

# NEW YEAR'S EVE DINNER

Reservations from 5:00pm until 10:00pm

**CHOOSE ONE FROM EACH COURSE**

## FIRST

2015 CHATEAU HAUT RIAN, BORDEAUX

### SAUTÉ OF SHRIMP BALSAMICO

*Aged balsamic, fresh thyme, fresh chives, fine herbs, creamery butter*

### DUCK PROSCIUTTO

*Spiced fig jam, pickled vegetables, sesame crisp*

### LOBSTER STEW

*Oloroso sherry*

### ARUGULA SALAD

*Crispy goat cheese, candied nuts, assorted berries, Champagne vinaigrette*

## ENTRÉE

2011 E. GUIGAL, CÔTES DU RHÔNE, FRANCE

### GRILLED GARLIC AND HERB MARINATED ANGUS RIB-EYE STEAK

*Tarragon fingerling potato, broccoli rabe, blue cheese, onion rings*

### PISTACHIO-CRUSTED SWORDFISH STEAK

*Artichoke chips, curried honey roasted root vegetables, parsnip cream, olive tapenade*

### SUPREME OF CHICKEN 'COQ AU VIN'

*Assorted mushroom farci, smoked bacon, Anna potato, merlot wine sauce*

### CHESTNUT GNOCCHI

*Shiitake mushrooms, ginger bok choy, amazake, butter*

## DESSERT

CHARLES DE FERRE 'BLANC DE BLANC', FRANCE

### STICKY TOFFEE PUDDING

*'Dirty' ice cream, candied nuts*

### WHITE CHOCOLATE MACADAMIA CHEESECAKE

*Godiva crème anglaise, fresh berries*

### CHOCOLATE TRUFFLE TORTE

*Mini fudgesicle, whipped cream*

### KEY LIME PIE

*Candied orange peel, Chantilly cream*

\$69.99 per person, \$109.99 with wine pairing

*Eating raw or undercooked items may be harmful to your health. Before placing your order, please inform your server if anyone in your party has a food allergy.*