

Happy New Year 2018

CHAMPAGNE

Bin	Year	Producer / Wine	Region	Price
2	2006	Dom Perignon	Epernay	245
400	NV	Moet & Chandon Rose Imperial	Epernay	115
4	2006	Perrier Jouet "Belle Epoque"	Epernay	225
5	NV	Krug Grand Cuvee Brut	Reims	265
6	2007	Louis Roderer "Cristal"	Reims	375
7	NV	Louis Roderer Brut Premier	Reims	100
8	2008	Veuve Clicquot "La Grande Damme"	Reims	235
9	NV	Veuve Clicquot Yellow label	Reims	105
10	NV	Taittingere Brut La Francaise	Reims	105
11	NV	Henriot Blanc de Blancs	Reims	105
24	NV	Laurent Perrier Ultra Brut	Tours-sur Marne	105
25	NV	Laurent Perrier "Grand Siecle"	Tours-sur Marne	225
403	NV	Laurent Perrier Cuvee Rose	Tours-sur Marne	150
27	NV	Piper Heidsieck Brut 1.5 L Magnum	Reims	200
402	NV	Nicolas Feuillatte Brut Rose	Epernay	110
37	NV	Champagne, Nicolas Feuillatte, Brute Reserve		90

A 3.5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.

New Years Eve Menu

90 per person

Prosecco Cocktail
with elderflower

Ginger Cured Salmon
crab-roasted pepper salad, citrus vinaigrette

Seared Diver Scallop Tartare
avocado, cucumber, chili vinaigrette

Carpaccio of Roasted Duck Breast
compressed tomato salad, almonds, aged balsamic

Organic Green Kale & Poached Egg-Quinoa Salad
roasted marinated red & yellow tomatoes,
asiago cheese, kalamata olives

Pâté de Campagne
country style pâté, cornichons & radishes

Roasted Sweet Garlic Soup
cream and chive

Wild Filet of Salmon
cauliflower puree, hoisin glaze, roasted brussel sprouts, lardons

Grilled Rare Tuna & Veal Tenderloin
celery root puree, green peas, natural reduction

Slow Roast of New York Steak
ratatouille, mushroom reduction, bone marrow

Roasted Herb Crusted Rack of Lamb
haricot vert, garlic mashed potatoes, port wine reduction

New Years Surprise Dessert

ACQUA
California Bistro