

***Monday, December 31st, 2018***

***New Year’s Eve Dinner***

*Choice of:*

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| ***1st Course (Soup)*** | ***Duck Wonton***  *Braised thigh, Sichuan peppercorn, bone broth*  ***Winter Harvest*** *(Gluten-free, Vegan)*  *Carrot, shiitake, fried lotus root*  **White pairing:** Terra d’Oro Pinot Grigio  **Red pairing:** Sangre de Toro Tempranillo |

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| ***2nd Course (Salad)*** | ***Arugula Salad*** *(Gluten-free, Vegan w/o feta)*  *Pear vinaigrette, feta, parsnip crisp*  ***Farro Salad*** *(Vegan)*  *Miso dressing, dried cranberry, fried kale*  **White pairing:** Marques de Riscal  **Red pairing:** Lewis Texas Red Wine Blend |

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| ***3rd Course (Entrée)*** | ***Prime Rib*** *(Gluten-free)*  *Black-eyed peas, grilled broccolini, parsnip puree*  ***NYE Curry Rice*** *(Gluten-free, Vegan)*  *King oyster mushroom, rainbow carrot, x*  **White pairing:** Skyfall Riesling  **Red pairing:** Cahors Malbec |

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| ***Finale (Dessert)*** | ***Sweet Potato Pie***  *Candied chestnut, sake buttercream*  ***Yuzu Sorbet*** *(Gluten-free, Vegan)*  *Candied ginger, azuki bean jam* |

***After Dinner Drinks***

***Fairlady***

*Titos Vodka, Yuzu, Coconut Cream*

*&*

***The Austinite***

*Old Forester Aged and infused with Duck Confit, Sweet Vermouth, Bitters*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.