

# NEW YEAR'S EVE 2024

at napa.

\$100pp (does not include tax & gratuity)

## • AMUSE BOUCHE •

### Whipped Goat Cheese

pickled beets | pistachios | truffle honey | grilled baguette

## • FIRST COURSE •

### Grilled Octopus | gf

fingerling potatoes | chorizo | castelvetrano olives | charred lemon

### Wagyu Beef Tartare\*

horseradish | tarragon | juniper | quail egg | brioche | mustard emulsion

### Peekytoe Crab Rillette

compressed cucumber | black truffle | caviar | house-made toast points

### Parsnip & Apple Bisque | v

spiced hazelnut crumble | thyme-infused foam

## • SECOND COURSE •

complete your new years eve feast with our handpicked wine suggestions

### Seared Halibut | gf

citrus scented arrowleaf spinach | celeriac fondant | saffron vanilla sauce  
rombauer chardonnay | russian river valley | \$24

### Crab Stuffed Maine Lobster

herbed polenta cake | haricot vert almondine | meyer lemon beurre blanc  
domaine drouhin-vaudon chablis | chablis, france | \$20

### Filet Oscar\*

jumbo lump crab | asparagus | whipped potato purée | sauce bearnaise  
chappellet "mountain cuvée" bordeaux blend | napa valley | \$23

### Osso Bucco | gf

slow braised veal shank | saffron risotto | veal reduction | citrus gremolata  
silverado vineyards "estate grown" cabernet sauvignon | napa valley | \$26

### Wild Mushroom Ravioli | v

porcini cream | crispy mushrooms | shaved parmesan | truffle oil  
enroute by far niente "les pommiers" pinot noir | russian river valley | \$22

## • THIRD COURSE •

### Espresso Martini Cheesecake | v

kahtúa ganache | dark chocolate shavings | vanilla chantilly cream

### Apple Cider Brandy Cake | v

apple cider genoise | calvados liqueur | apple tuille | salted caramel glace

gf gluten free | v vegetarian

\*this item may contain raw or undercooked animal derived foods. consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.