

THE STONEHOUSE RESTAURANT PRESENTS...

# *New Year's Eve 2017*

DECEMBER 31<sup>ST</sup>, 2017

## DIVER SCALLOP CARPACCIO

*Black Radish, Garden Mint, Cucumber Jelly, Shiso verjus Vinaigrette*  
*Chablis, 2014 Billcaud- Simon, "Montée de Tonnerre", 1er Cru, France*

## JERUSALEM SUNCHOKE SOUP

*Black Truffle, Caraway Toasts, Crispy Brussel Sprouts, Parmesan Foam*  
*Rhone Blend, 2016 Booker, 'White', Paso Robles*

## SEAWEED DUSTED BIG EYE TUNA

*Enoki Mushrooms, Scallions, Crispy Romanesco, Green Tea Dashi Broth*  
*Gamay Noir, 2015 Pence Ranch, Santa Ynez Valley*

## HAND ROLLED LOBSTER GNOCCHI

*Serrano Ham, Golden Cauliflower, Asparagus, Pea Shoots, Meyer Lemon Nage*  
*Chardonnay, 2015 Paul Hobbs, Russian River Valley*

## CRISPY MAPLE LEAF DUCK BREAST

*Golden Raison Mustard with Heirloom Parsnips and Curried Lentils, Little Gem Lettuce Puree*  
*Pinot Noir, 2007 Paul Chapelle, Santenay, "Gravieres", 1er Cru, France*

## SNAKE RIVER FARMS WAGYU BEEF STRIPLOIN

*Artichoke Hearts, Confit Garlic, Bay Blue, Whole Grain Spätzle, Carrot Top Pisteau*  
*Bordeaux Blend, 2014 Tenuta di Biserno, 'Il Pino' Tuscany, Italy*

## SWEET BITES

*Sparkling Limoncello Granita, Strawberry Short Cake, Framboise Chocolate Custard*  
*Sauternes, 2011 Château Guiraud, France*

## CHAMPAGNE TOAST

*\$260 per person*  
*\$360 per person Including Sommelier Wine Pairing*  
*Tax & Gratuity Not Included*

*Executive Chef - Matthew Johnson*

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