

# NEW YEAR'S EVE 2021

## at CAPRICE

*The Specials of the Evening*

### FIRSTS

#### **JERUSALEM ARTICHOKE SOUP**

*bloomsdale spinach pesto, toasted hazelnuts, saffron, white truffle oil*

(Bourgogne Blanc: Domaine Deux Roches, "Macon-Villages Tradition" - France | 2014)

#### **WILD DIVER SEA SCALLOPS** (Coastal Maine)

*ginger-lemongrass beurre noisette, edible violet, vanilla bean sea salt*

(Chardonnay: Patz & Hall, "Dutton Ranch" - Russian River Valley | 2017 (96pts - JD))

#### **GRILLED FENNEL & SMOKEY GRILLED GRAPE SALAD**

*fresh wild Maryland crab meat, Belgian endive, baby radish, shallot Redlands orange & pernod dressing*

(Godello: La Casa De Las Locas - Monterrei, Spain | 2019)

### MAIN COURSE

#### **SLOW ROASTED CHILEAN SEA BASS**

*parsnip puree, melted and crispy leeks, grilled pencil asparagus, saffron-meyer lemon beurre blanc, fleur de sel*

(Sancerre: Raimbault et Fils, Sancerre du Pré Semelé - France | 2018)

#### **APPLEWOOD SMOKED BACON WRAPPED BRANDT FARMS FILET MIGNON TORNEDOS**

*duck fat roasted new potatoes, wild hen of the woods & porcini mushrooms,*

*smooth cannellini bean purée, roasted cipollini onion, rioja and port wine bordelaise, sale con tartufo*

(Cabernet/Bordeaux: Coho "Headwaters" - Napa Valley | 2016)

### FINALE

#### **VALRHONA CHOCOLATE GANACHE and GRAND MARNIER CHEESECAKE**

*framboise chantilly cream, raspberry coulis, crushed hazelnut, 24k gold flakes, fleur de sel*

(Champagne / Sparkling California: Schramsberg, Blanc de Blancs, Brut - North Coast, CA | 2016)