



pig ≠ *fig* cafe



New Year's Eve Wine Dinner | *Friday, December 31, 2021, 5pm & 8pm* | \$125 per person

Reception Wine

2018 Bervini "1955" Millesimato Prosecco, Italy

First Plate

Shrimp Remoulade

Housemade horseradish and ground mustard aioli, spicy boiled and chilled shrimp, blonde frisee lettuce

Marie-Pierre Manciant Cremant de Bourgogne NV Brut, France

Second Plate

Lobster & Crab Bisque

Creamy bisque of lobster, jumbo lump crab, sweet sherry, roasted corn, heavy cream; red-chile dusted pastry straws

Miquel Pons NV Brut Cava Reserva, Spain

Third Plate

Braised boneless short rib, white cheddar mashed potatoes, red wine and wild mushroom gravy

Andre Clouet NV Brut Grand Reserve Champagne, France

Fourth Plate

Pimento cheese croquettes, green chile-bacon jam

Evolution Brut Sparkling, 4th Edition, Oregon

Fifth Plate

Peach and almond filled vol au vent, lemon creme anglaise

2020 Ca del Re Moscato d'Asti, Italy

Laura Crucet, Executive Chef | Holly Robinson, Sommelier