



New Year's Eve Wine Dinner | *Wednesday, December 31, 2025 at 6pm* | \$125 per person

Reception Cocktail & Amuse Bouche

“Japanese 75”

botanical gin | sparkling wine | yuzu syrup | lemon twist

First Course

“Dirty Martini Shrimp Cocktail”

colossal shrimp | gin, vermouth + red chile cocktail sauce | blue-cheese stuffed olives

2024 Vik Wines “La Piu Belle” Rose, Cachapoal Valley, Chile

Second Course

“Asparagus & Caviar Salad”

marinated white asparagus | salmon roe | olive oil, caper + parsley vinaigrette

2023 Ca' Gialla Roero Arneis, Piedmont, Italy

Third Course

“Lobster + Steak Diane”

grilled beef tenderloin | lobster, mushroom + sherry cream | crispy red potatoes

2022 Marietta Cellars “Roman” Zinfandel, North Coast, California

Fourth Course

“Fried Green Tomatoes”

cornmeal-crusted green tomatoes | saffron pimento cheese | mango + jalapeño jam

2021 Cortijo Tinto Tempranillo, Rioja, Spain

Fifth Course

“Tropical Baked Alaska”

diced pineapple | mango sorbet | fresh kiwi | Italian meringue | star fruit

Stift Gruner-Veltliner Sparkling Brut, NV, Austria

Wine Tasting Notes

2024 Vik Wines "La Piu Belle" Rose, Cachapoal Valley, Chile

Grape Variety: 85% Cabernet Sauvignon | 8% Syrah | 7% Carmenere

Appearance: cherry, nectarine, minerals, vibrant red fruit, bright acidity

On the nose: fresh strawberries, rose petals, and citrus zest

On the palate: wild berries, refreshing acidity, mineral-driven finish

2024 Ca' Gialla Roero Arneis, Piedmont

Grape Variety: 100% Arneis

Appearance: pale straw

On the nose: floral, almond, citrus fruits, savory

On the palate: crisp acidity, tropical notes

2022 Marietta Cellars "Roman" Zinfandel, North Coast, California

Grape Variety: 93% Zinfandel, 4% Barbera, 3 Petite Sirah

Appearance: aubergine-ruby red

On the nose: black fruit, cassis, licorice

On the palate: smoky, blackberry, tobacco, cocoa

2021 Cortijo Tinto Tempranillo, Rioja, Spain

Grape Variety: 100% Tempranillo

Appearance: pale ruby

On the nose: red fruit, peppery spices

On the palate: cherry, raspberry, pepper, herbs, mocha, licorice

Stift Gruner-Veltliner Sparkling Brut, NV, Austria

Grape Variety: 100% Gruner Veltliner

Appearance: delicate, fine bubbles

On the nose: green apple, citrus, lemon, lime

On the palate: white pepper, brioche, citrus zest, yeast notes