



THURSDAY, DECEMBER 31, 2015

RECEPTION 7:45 P.M.
DINNER 8:30 P.M.

NEW YEAR'S EVE DINNER

ZINC WINE CELLAR @ 207 PRESA STREET

\$100.00 PER PERSON, PLUS 8.25% SALES TAX &
20% GRATUITY (\$128.25 TOTAL)

**COCKTAIL RECEPTION – 7:45 P.M. TO 8:30 P.M.
@ ZINC**

RECEPTION – BUTLER PASSED

TRUFFLED GOAT CHEESE SANDWICHES
WITH RED ONION-POPPY SEED JAM

SMOKED SALMON “TARTARE”
WITH SHALLOT CRÈME FRAICHE AND SESAME SEED LAVASH

WARM GRUYERE CHEESE GOUGERES
WITH GRAPE SABA

CANARD-DUCHENE CHAMPAGNE

**DINNER 8:30 P.M.
IN WINE CELLAR**

FIRST COURSE

BLACK WINTER TRUFFLE RISOTTO
WITH PARMESAN REGGIANO AND FRESH CHIVES

SECOND COURSE

GRILLED ENDIVE SALAD
WITH CANDIED WALNUTS, GRANNY SMITH APPLE,
CABRALES BLUE CHEESE
AND CHARRED CUMIN-ORANGE VINAIGRETTE

VOUVRAY DOMAINE DES AUBUISIERES 2013

INTERMEZZO

RUBY RED GRAPEFRUIT-VERMOUTH SORBET
WITH GRAPE SABA

CHOICE OF ENTRÉE

GRILLED BEEF TENDERLOIN
WITH HOUSEMADE GNOCCHI, GLAZED BLACK EYED PEAS
AND SAUCE PERIGOURDINE

EL COTO DE RIOJA 2010

-OR-

SEARED AHI TUNA
WITH “PEAS AND CARROTS”
ORANGE-CARROT BUTTER, AVOCADO MOUSSE,
CHARRED CIPPOLINI ONIONS AND ENGLISH PEAS

LOVEBLOCK CENTRAL OTAGO PINOT NOIR 2011

DESSERT

CHOCOLATE SOUFFLE
WITH BRANDY ALEXANDER

FONSECA BIN 27