



**ZINC**  
BISTRO & BAR

**SUNDAY, DECEMBER 31, 2017**

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

**NEW YEAR'S EVE WINE DINNER**

ZINC WINE CELLAR @ 207 PRESA STREET

\$125.00 PER PERSON, PLUS 8.25% SALES TAX &  
20% GRATUITY

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

**Amuse Bouche**

**Prosciutto wrapped Medjool Dates**  
Texas Chevre, Green Tomato Jam

**Salmon Rillettes**  
Fennel Pollen, Crème Fraiche, Domestic  
Caviar, Baguette

**Fried Gulf Oyster**  
Smoked Ham Hock, Swiss Chard, Pickled  
Mustard Seed Hollandaise

**SHRAMSBERG BLANC DE BLANCS  
FORTANT GRENACHE ROSE**

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

**FIRST COURSE**

**Fuji Apple Endive Salad**  
Point Reyes Bleu Cheese, Golden Raisins, Candied Walnuts,  
Citrus Vinaigrette Dressing, fresh Chives

**MOREAU VOUVRAY**

**SECOND COURSE**

**Ahi Tuna Carpaccio**  
Shaved Fennel, Arugula, Roasted Red Peppers, Kalamata  
Olives Toasted Coriander,  
Roasted Garlic Aioli, Lemon, EVOO

**MT. BEAUTIFUL PINOT NOIR**

**INTERMEZZO**

**Blood Orange Sorbet & Cardamom**

**ENTRÉE**

**Chateaubriand with Hudson Valley Foie Gras Butter**  
Winter Black Truffle Mashed Potatoes, Roasted Baby Beets,  
Brussel Sprouts, Patty Pan Squash, Chanterelle Mushrooms  
Sauce Bordelaise

**RAMEY CABERNET SAUVIGNON**

**DESSERT**

**Profiteroles and Valrhona Chocolate**  
Amaretto Cherry Compote, Almond Gelato, Chantilly

**LAKE SONOMA ZINFANDEL**