



New Year's Eve menu 2013

Barrel Bar snacks

- country ham, fig conserve \$14.00
- Lamb ribs, braised and spiced chick peas \$12.00
- Buffalo frogs legs, celery root remoulade \$10.00
- Shrimp Toast, micro herbs, Georgia Olive Oil \$15.00

Bruts & Cuvees by the glass, Bourbon Flights

Dining room four course \$60 & wines (+\$20)

one

- crispy coldwater oysters, deviled egg sauce, pickled vegetables
- Wine pairing - Heidsieck Monopole "Blue Top" Brut Champagne

two

- 2nd - arugula and roasted Kabocha squash salad, sheep's milk feta,
balsamic-molasses vinaigrette
- Wine pairing - La Vernette Beaujolais Blanc

Main

choose one

- almond crusted cod, blackeyed peas, braised collard greens and
vermouth-ham sauce

Wine pairing - Domaine Régis Champier Gamay

- OR -

- smoked pork shank, mustard creamed leeks,
Brussels sprout leaves and orange gremolata

Wine pairing - Saint Cosme Rhône blend

four

- caramel cake, candied citrus peel and vanilla chantilly
- Wine pairing - Riesling, Dr. Loosen Brut