

New Years Eve '21

6 Course Tapas Dinner with Champagne & Wine Pairing

Select Artisanal Cheeses
and Seasonal Fruits

Paired with: Chandon Brut

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Oysters on the half shell with
Creme fraiche and citrus

Paired with: Classic Champagne Cocktail

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Mushroom Pork Belly Risotto

Mushrooms and pork belly sauteed with fresh garlic and herbs,
sprinkled with parmesan cheese and served atop creamy arborio rice

Paired with: Chandon Brut Rose

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Shaved Prime Rib Crostini with
Carmelized Onion and Horseradish

Paired with: Altos de Plata Malbec

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Shrimp and Crab Napoleon

Stacked coconut marinated shrimp, avocado, fresh pico
and cilantro cream cheese. Served with corn tortillas chips

Paired with: Chandon Sweet Star

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Trio of Long Stem Strawberries

Paired with Dom Perignon: