

leonora

NEW YEAR'S EVE FOUR COURSE TASTING MENU

PASSED APPETIZER

FIG AND HERB FOCACCIA

FIRST COURSE

DUNGENESS CRAB AND CARROT BISQUE

Truffle Chive Cream

or

WINTER GREEN SALAD

Spiced Almonds, Haystack Mountain Goat Cheese, Sherry-Maple Vinaigrette

Wine Pairing: Michel Vattan, Sancerre, Loire Valley, France

SECOND COURSE

LOBSTER RAVIOLI

Uni Broth, Charred Scallion Foam, Sea Beans

or

BRAISED PORK BELLY

Preserved Peach Chile Jam, Smoked Grits, Apples, Pickled Fennel

Wine Pairing: Bruno Giacosa, Barbera d'Alba, Piedmont, Italy

THIRD COURSE

PAN-SEARED DIVER SCALLOPS

White Bean Ragout, Cauliflower, Cipollini Onion, Tomato-Bacon Vinaigrette

or

BISON TENDERLOIN

Foie Gras-Truffle Butter, Horseradish Potato Puree, King Trumpet Mushrooms, Red Wine Jus

or

MUSHROOM POT PIE

Celery Root Puree, Herb Pastry, Roasted Carrots and Brussel Sprouts

Wine Pairing: Château Brane-Cantenac 'Le Baron de Brane', Margaux, France or Colene Clemens Vineyards, Chehalem Mountains, OR

FOURTH COURSE

PEAR GALETTE

Honey Ice Cream, Almond Crunch

or

CHOCOLATE MOUSSE

Hazelnut Sponge, Roasted Strawberry Sorbet

Wine Pairing: Maison Nicolas, Sauterne, Bordeaux, France

OPTIONAL WINE PAIRING - \$75

leonora

NEW YEAR'S EVE FIVE COURSE TASTING MENU

FIRST COURSE

CHILLED SEAFOOD RAW BAR

FIG AND HERB FOCACCIA

Wine Pairing: Jacques Bruere, Cuvee Brut Rose, Robertson, South Africa

SECOND COURSE

DUNGENESS CRAB AND CARROT BISQUE

Truffle Chive Cream

or

WINTER GREEN SALAD

Spiced Almonds, Haystack Mountain Goat Cheese, Sherry-Maple Vinaigrette

Wine Pairing: Michel Vattan, Sancerre, Loire Valley, France

THIRD COURSE

LOBSTER RAVIOLI

Uni Broth, Charred Scallion Foam, Sea Beans

or

BRAISED PORK BELLY

Preserved Peach Chile Jam, Smoked Grits, Apples, Pickled Fennel

Wine Pairing: Bruno Giacosa, Barbera d'Alba, Piedmont, Italy

FOURTH COURSE

PAN-SEARED DIVER SCALLOPS

White Bean Ragout, Cauliflower, Cipollini Onion, Tomato-Bacon Vinaigrette

or

BISON TENDERLOIN

Foie Gras-Truffle Butter, Horseradish Potato Puree, King Trumpet Mushrooms, Red Wine Jus

or

MUSHROOM POT PIE

Celery Root Puree, Herb Pastry, Roasted Carrots and Brussel Sprouts

Wine Pairing: Château Brane-Cantenac 'Le Baron de Brane', Margaux, France or Colene Clemens Vineyards, Chehalem Mountains, OR

FIFTH COURSE

CHEF'S SELECTION OF DESSERTS DISPLAY

Wine Pairing: Maison Nicolas, Sauterne, Bordeaux, France

OPTIONAL WINE PAIRING - \$75

leonora

❖❖❖❖❖❖❖❖❖❖ NEW YEAR'S EVE CHILDREN'S MENU ❖❖❖❖❖❖❖❖❖❖

FIRST COURSE

ANTS ON A LOG

Celery, Raisins, Peanut Butter, and Sliced Apples

or

SLICED SEASONAL FRUIT AND BERRIES

Honey Yogurt

or

TOMATO BASIL SOUP

Goldfish Crackers

SECOND COURSE

ROASTED BISON TENDERLOIN

Potato Puree, Green Beans, House Made Steak Sauce

or

SEARED SALMON

Green Beans Whipped Potato, Butter Sauce

or

FRESH PASTA

Choice of Marinara, Bolognese, or Buttered Noodles Served with Garlic Bread

THIRD COURSE

CHOCOLATE BROWNIE SUNDAE

Whipped Cream, Vanilla Ice Cream, Chocolate Sauce, Sprinkles