

# Happy New Year From All the Staff At Nell's

December 31, 2017

Jerusalem Artichoke Soup with Truffle Oil and Chives

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Hearts of Palm with Satsumas, Frisee, Fennel, Pickled Beets and Citrus Vinaigrette

Or

Seared Sea Scallop with Mussel Broth, Green Onion, Brussels Sprouts and Tarragon

Champagne – Jean Vesselle *Oeil de Perdrix*, FR NV

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Petrale Sole with Fingerling Potatoes, Parsley, Sautéed Spinach and Caper, Meyer Lemon Vinaigrette

Or

Chimney Smoked Lobster with Lemon Butter and Chervil (add \$12)

Bourgogne – Chateau de Puligny Montrachet *Clos de Chateau* 2014

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Carrot, Ginger Agnolotti with Onion Soubise, Kale and Reggiano Parmesan

Or

Foie Gras Terrine with Pear, Cardamom Compote and Balsamic Reduction (add \$5)

Riesling – Julian Haart, Mosel, DE 2015

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Sturgeon with Roasted Delicata Squash, Savoy Cabbage, Pomegranate and Curried Yogurt

Or

Grilled Rack of Lamb with Celery Root Puree, Haricots Verts and Rosemary Orange Gremolata

Chateauneuf-du Pape – Mont Olivet *Cuvee Unique* 2013

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Taleggio with Arugula and Dried Fruit Compote

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Meyer Lemon Tart with Macerated Oranges, Tuile Cookie and Candied Grapefruit Rind

Or

Valrhona Chocolate, Raspberry Tart with Cognac Whipped Cream and Raspberry Sauce

Sauternes – Chateau de Giraud, FR 2010

\$100 per person; Tax and Gratuity are extra

\$65 Optional Wine Pairing