

PAPILLON

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**NEW YEAR'S EVE CELEBRATION**

60.00

85.00 WITH WINE PAIRING

**OSETRA CAVIAR**

BLINI, KENDALL FARMS CRÈME FRAICHE, MICRO AMARANTH, MEYER LEMON ZEST

nino franco "rustico" prosecco, italy, nv

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**SNOW CRAB CROQUETTES**

HARISSA AIOLI AND PEA TENDRIL-MICRO FENNEL SALAD WITH VANILLA BEAN-YELLOW CURRY VINAIGRETTE

domaine barat "le padabu" chardonnay, petite chablis, france, '06

OR

**AMERICAN ARTISAN CHEESE**

TRADITIONAL ACCOUTREMENTS

claiborne and churchill gewürztraminer, san luis obispo, '05

OR

**SONOMA FOIE GRAS**

PAN SEARED WITH, TOASTED PECAN-COCOA DUST, BRIOCHE, PROSECCO-HONEY POACHED SEE CANYON QUINCE,  
AND BLIS BOURBON BARREL AGED MAPLE SYRUP WITH SWEET CORN SHOOTS

cold heaven late harvest viogner, sanford and benedict vineyard, santa rita hills, '05

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**CAULIFLOWER-CHEVRE BISQUE**

RAMP COULIS AND ROASTED GARLIC CROISSANT CRUTONS

dr. loosen riesling, mosel saar ruwer, germany, '06

OR

**WINDROSE FARMS BABY LETTUCE SALAD**

WINTER CHICORIES, LOCAL RED AND GOLD BEETS, HEIRLOOM APPLES, CANDIED PECANS, AND CREAMY MAYTAG  
BLUE CHEESE DRESSING

elk cove pinot gris, willamette valley, oregon, '06

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**CRISPY HERB AND GREEN GARLIC RISOTTO CAKE**

SAUTÉED WILD MUSHROOMS, MUSHROOM NAGE, SHAVED BLACK TRUFFLES, AND MACHE WITH PARMESAN  
REGGIANNO AND BLACK TRUFFLE VINAIGRETTE

clos de nouys chenin blanc, vouvray, france, '06

OR

**NATURAL BLACK ANGUS PETIT FILET MIGNON**

GRILLED, WITH FINGERLING POTATOES ROASTED IN GOOSE FAT AND HERBS, BLOOMSDALE SPINACH SAUTÉED IN  
BACON, GORGONZOLA FRITTER, AND CHANTERELLE MARCHAND DU VIN SAUCE

seventy five cabernet sauvignon, amber knolls vineyard, napa valley, '04

OR

**DIVER SCALLOPS**

PAN SEARED WITH LANGOSTEINS, SAUTÉED FENNEL AND WILD SEA BEAN SALAD, AND SAFFRON-LOBSTER NAGE  
WITH FENNEL POLLEN

triennes rose, provence, france, '06

OR

**POISSON**

BUTTERMILK BRINED AND ROASTED, WITH BUTTERNUT SQUASH-TOASTED CHESTNUT HASH, BRUSSELS SPROUTS,  
PAPILLON FRITES AND POMEGRANATE-CIDER CHICKEN JUS

laetitia pinot noir, arroyo grande valley, '06

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**DIGESTIF\***

ABSINTH TASTING WITH GINGER-MINT ICE AND MEYER LEMON SUGAR

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**PETIT CRÈME BRULE DUO**

SAFFRON-VANILLA AND LAVENDER

coffee or tea

\*ABSINTH DIGESTIF IS PURELY OPTIONAL AND IS PROVIDED AS A COMPLEMENTARY GIFT FROM THE CHEF. THE COST OF THE COURSE IS NOT INCLUDED IN THE PRICE OF YOUR MEAL...ENJOY.