



SORREL RIVER RANCH

New Years Eve Tasting Menu \$89

**add optional wine pairings +\$49*

1st course

Legume Salad | charred leek, shaved farm beet, blood orange, poached carrot, fennel puree

**paired with Moet and Chandon Imperial Brut NV*

2nd course

Scallop Ceviche | shaved radish, cucumber caviar, avocado mousse, red endive, frisee, citrus puree

**paired with 2017 Dog Point Sauvignon Blanc, Marlboro, NZ*

3rd course

Beer Brined Lockhart Quail | sage lemon stuffing, Israeli couscous, mint yoghurt, red pepper & hazelnut, fried basil

Or

Cast Iron Seared Filet Mignon | seared foie gras, sauteed winter greens, potato rosti, fried carrot, caraway hollandaise, red wine reduction

**paired with 2015 Bogle Phantom(Meritage)*

4th course

Baked Alaska | house-made gelato, farm egg meringue

**paired with Graham's 10 Year Tawny Port*