



NEW YEAR'S EVE 2025-2026

WEDNESDAY, DECEMBER 31, 2025

~ FIRST ~

PAN SEARED TUXEDO SESAME SEED BLUEFIN TUNA
MANGO, WATERMELON RADISH, PICKLED JAPANESE TURNIPS & YELLOW BEET GELÉE
BARBOURSVILLE VINEYARDS BRUT N.V.

~ SECOND ~

FONTINA CHEESE RAVIOLI
TOASTED PIEDMONTESE HAZELNUTS, SAGE-BROWN BUTTER SAUCE
PRESERVED LOCAL EGG YOLK & TRUFFLES
BARBOURSVILLE VINEYARDS NASCENT 2020

~ THIRD ~

POACHED CHILEAN SEA BASS & SNOW CRAB CRUSTED WITH SQUID INK DUST
SAUTÉED ESCAROLE, CELERY ROOT FOAM & SAFFRON VELOUTÉ
BARBOURSVILLE VINEYARDS NEBBIOLO RESERVE 2021

~ FOURTH ~

GRILLED AMERICAN WAGYU BEEF STRIPLOIN
THYME-POTATO PAVÉ, SAUTÉED RAPINI & BÉARNAISE SAUCE
BARBOURSVILLE VINEYARDS OCTAGON 2019
(TOP 100 WINES OF THE WORLD – WINE ENTHUSIAST 2023)

~ FIFTH ~

GOAT CHEESE CHEESECAKE
LEMON CURD & BERRY COULIS
BARBOURSVILLE VINEYARDS BRUT N.V.

– EXECUTIVE CHEF MICHAEL CLOUGH –