

B A R T A R T I N E

New Year's Eve Menu 2009

Glass of Prosecco or Prosecco aperitif with house-made cranberry syrup

first course

Seared Sonoma foie gras, Tartine brioche, bruléed quince, Little City greens, pomegranate/verjus vinaigrette
Sokol Blosser "Evolution", Dundee Hills, Oregon

or

Tsar Nicoulai California sturgeon caviar, Tartine blini, sieved farm egg, crème fraîche, pickles
2008 Colle Stefano Verdicchio di Matelica, Le Marche, Italy

second course

Semolina gnocchi with Devil's Gulch rabbit sugo, Bordeaux spinach, house-made bacon
2007 Philippe Fauray St. Joseph, Rhône Valley, France

or

Semolina gnocchi with roasted chanterelles, crispy nettles, cotija
2008 Punta Crena Vermentino, Liguria, Italy

third course

Prather Ranch filet, Scribe wine poached bone marrow, onion soubise
2006 Amador Foothills Aglianico, Shenandoah, California

or

Shellfish stew, St George Absinthe, salted Bolinas black cod, Dungeness crab rouille, grilled country bread
2008 Gary Farrell Sauvignon Blanc, Sonoma, California

fourth course (\$10 supplement)

Artisanal cheese with fruit and honeycomb
2008 Lee Family Farm Rio Tinto, Alta Mesa, California

fifth course

Chocolate hazelnut cake with citrus salad and grand marnier cream
Niepoort Ruby Port, Douro Valley, Portugal

or

Coconut rice pudding with sour cherry coulis and ginger tuile
2005 Domaine de Durban Muscat, Rhône Valley, France

80 prix fixe

40 wine pairing supplement