

**\$140**

BUBBLY TOAST

# CORONET

NEW YEAR'S EVE

2024

**\$200**

WITH  
WINE PAIRINGS

## AMUSE

OLÉ & OBRIGADO 'NAVERAN' CAVA BRUT NATURE XAREL-LO, MACABEO PARELLADA SP  
or  
LEITZ - EINS ZWEI ZERO RIESLING NON-ALCOHOLIC

## TO START

### PORCINI & CHESTNUT SOUP

pickled wild chanterelle, local olive oil, bouquet garni *v, gf*  
FERRARIS 'SENSAZIONI' VIOGNIER PIEDMONT IT '21  
or

### LANGOUSTINE BISQUE

creamy shellfish bisque, cajun fried prawn, watercress *gf*  
DOMAINE DU SALVARD 'CHEVERNY' SAUVIGNON BLANC, CHARDONNAY LOIRE FR '22

## SECOND

### ROASTED BUTTERNUT & FRISÉE SALAD

raspberry gastrique, pistachio cream, spiced popcorn *v, gf*  
TABLAS CREEK 'PATELIN' BLANC WHITE RHÔNE BLEND PASO ROBLES CA '22

## THIRD

### PANISSE

charred onion fig jam, roasted chestnut mushroom and artichoke, black garlic emulsion *v, gf (not celiac safe)*  
SAND RECKONER CORONET PRIVATE RESERVE SANGIOVESE WILCOX AZ '18  
or

### SEARED DIVER SCALLOP

mezcal beurre blanc, poached apple, roasted squash, spanish chorizo  
TERRES DORÉES 'FLEURIE' GAMAY BEAUJOLAIS FR '22  
or

### VENISON & DUCK PATE

mushroom-cherry chutney, pickled gooseberry, hazelnut, barrio levain (*low gf with barrio einkorn sub*)  
DOMAINE LA MANARINE GRENACHE CÔTES-DU-RHÔNE FR '20

## FOURTH

### MOLE SPICED WINTER SQUASH RAVIOLI

winter squash melange, mole negro y rojo, hearty greens, and herbs *v, gf*  
CONDADO DE HAZA CRIANZA TEMPRANILLO RIBERA DEL DUERO ES '19  
or

### RYE & FIG STUFFED QUAIL

mushroom chasseur sauce, mulled wine-glazed beets, and young carrots  
FAMILLE AMOREAU 'DUC DES NAUVES' MERLOT, CAB FRANC, CAB SAUV VIN DE FRANCE ROUGE FR '21  
or

### WINTER TIDE POOL

butter poached sea bass, chargrilled octopus, grilled oyster with caviar, escargot,  
wine steamed clams, squid ink lace cracker, garnish from the sea (*gf without cracker*)  
OVUM 'BIG SALT' RIESLING, SAUVIGNON BLANC, GEWURZTRAMINER, MUSCAT BLANC OREGON '22  
or

### ELK OSSO BUCCO

beer braised with conifer and prune, saffron risotto *gf*  
RAMEY CELLARS SYRAH SONOMA COAST CA '19

## SWEET ENDING

### TIRAMISU

espresso whisky dipped savoiardi biscuit, mascarpone cream, cocoa powder  
THE RARE WINE CO HISTORIC SERIES CHARLESTON SERCIAL SPECIAL RESERVE MADEIRA  
or

### ANISE & ORANGE POACHED LOCAL PINK LADY APPLE

hazelnut cocoa nib crumb, cardamon sabayon *v, gf*  
THE RARE WINE CO HISTORIC SERIES CHARLESTON SERCIAL SPECIAL RESERVE MADEIRA