



AT THE EMPRESS

## NEW YEAR'S EVE GALA DINNER

### Amuse Bouche

*Local Oyster, Northern Divine Caviar*

"Russian 75"

Stolichnaya Vodka, Blue Mountain Brut, Lemon

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### Foie Gras Brulée

*Stewed Kumquat, Toasted Brioche & Mache*

Max Ferdinand Richter, Riesling, Mosel, Germany, 2014

or

### Torched Tuna

*Soft Quails Egg, Pickled & Fresh radish*

Joseph Mellot, La Chatellenie Sancerre, Loire Valley, France, 2014

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### Truffled Lamb

*Double Smoked Bacon, Du Puy Lentils, Mirepoix*

Elio Altare, Barolo, La Morra, Piemonte, Italy, 2009

Or

### Dungeness Crab Crusted King Salmon

*Roasted Cauliflower, Green Bean & Fennel Ragu*

Grgich, Chardonnay, Napa Valley, California, 2010

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### Composed Cheese Plate

Gonzalez Bypass Pedro Ximinez, 30 Year Aged Sherry

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### Bergamot Champagne Sorbet

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Chocolate Apricot Sonata, Milk Chocolate Cremeux, Hazelnut Feuilletine, Blood Orange Coulis

Penfolds Grandfather, Tawny Port, South Australia

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### Coffee or Tea

*Mignardise/Macaroon*

*\$210 per person*

*Optional wine pairing \$90*

*Plus applicable tax and gratuity*