

STIRRUPS[®]

RESTAURANT 

New Year's Eve

\$175++ PER PERSON – INCLUDES CHAMPAGNE TOAST

\$110++ PER PERSON OPTIONAL WINE PAIRING

AMUSE

HEIRLOOM BEET MACARON

Candied Lemon, Beet, Goat Cheese Mousse

Telmont, Réserve Brut, Champagne, France

SALAD

HEIRLOOM CARROTS

Pickled Dates, Puffed Farro, Labne, Ginger Vinaigrette, Sorrel

Domaine Huet, “Le Haut Lieu,” Vouvray Sec, France

FIRST COURSE

CRESTE DE GALLO PASTA

Bone Marrow, Lobster, Tomato

Castello Banfi, Brunello di Montalcino, Tuscany, Italy

MAIN COURSE

SUCKLING PIG

Confit Belly, Loin, Rack, Cracklin', Sweet Potato, Mustard Greens

Silver Oak, Cabernet Sauvignon,

Alexander Valley, California

-or-

CRISPY BARRAMUNDI

Coconut, Clam, Lime Caviar, Carolina Gold Rice

Château La Nerth, Châteauneuf-du-Pape Blanc,

Rhône Valley, France

DESSERT

RED VELVET CAKE

Rosa Regale, Brachetto d'Acqui, Italy