



RELAIS &
CHATEAUX

New Years Eve 2023
Vegetarian Menu

AMUSE BOUCHE

YUZU HOMARE | GYOZA DUMPLING | TOFU TATAKI
Champagne Drappier, NV, Côte d'Or, France

FIRST

BABY BEETS Apple | Goat's Milk Curd | Bee Pollen
Pinot Gris, Timbach Reserve - Alsace, France 2016

SECOND

CARROT TERRINE Panna Cotta | Young Ginger | Winter Spices
Riesling, Manousakis Winery 'Nostos' - Crete, Greece 2020

THIRD

HOUSE-MADE PASTA Brassica | Caramelized Onion | Chili
Pinot Noir, Élevée Winery - Dundee Hills, Willamette Valley U.S.A. 2017

FOURTH

CHICKPEA PANISSE Horseradish | Savoy Cabbage | Legume Cassoulet
Rosso di Montalcino, Pian Delle Vigne - Montalcino, Tuscany, Italy 2020

FIFTH

SALT CRUSTED CELERY ROOT Bibb Heart | Heirloom Grits | Fresh Truffle Nage
Châteauneuf-du-Pape, Domaine de Beaurenard - Rhône Valley, France 2019

SIXTH

HEN OF THE WOODS Pomme Dauphine | Remoulade | Pickled Vegetable
Cabernet Sauvignon, ZD - Rutherford, Napa Valley, California, U.S.A. 2019

PRE DESSERT

BLOOD ORANGE BAVARIAN Champagne Sorbet | Bergamot & Tarragon Curd | Olive Oil Cake

SEVENTH

OPALYS CHOCOLATE TART Roasted Pear Sorbet | Caramelized White Chocolate Espuma | Concord Grape Purée
Late Harvest Semillon/Sauvignon Blanc, Far Niente 'Dolce' - Oakville, Napa Valley, California, U.S.A. 2014

PETIT FOURS

Tasting Menu 295
Wine Pairings 225

Executive Chef | **Isaac Olivo**

Pastry Chef | **Whitney Stancil**

Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness. Please inform your server before placing an order of all allergies or dietary restrictions, as menu items may contain ingredients that are not listed.