NEW YEAR'S EVE DINNER MENU

STARTERS

Paired With: Lark Hill Blanc de Blancs

Japanese Egg Custard + Uni + Mushrooms

Osietra Caviar + Otoro Tuna + Crème Fraîche Cone

Scallop + Cauliflower + Avocado

Brioche + Duck Rillette + Mostarda di Pera

ENTRÉE

Paired With: Lark Hill Estate Grown Sangiovese

Cloth-Aged Wagyu Salami

Paleta Ibérico de Bellota

Wild Venison & Gin Salami

Piquillo Peppers

Guindillas

MAIN

Paired With: Lark Hill Estate Grown Shiraz Viognier

MB9 Tajima Wagyu Rump Cap + Bone Marrow + Demi-Glace

Crisp Sous Vide Spatchcock + Truffle Butter

Veal Loin + Morel Mushrooms

Langoustines + Chilli + Herbs

Seasonal Greens + Stracciatella

Purple + Orange Sweet Potato Gratin

CAPITOL
BAR AND GRILL

NEW YEAR'S EVE DINNER MENU

DESSERT TROLLEY

Paired With: Lark Hill "Leyline" Riesling

Espresso Crème Brûlée

Key Lime Tart + Candied Strawberries

Gianduja Chocolate Cake

Chocolate Streusel + Orange Confit

Truffles

CHEESE TROLLEY

Vigneron (Vine-Wrapped Goat's Cheese)

Bertie (Buffalo Brie)

Gabriel Coulet Roquefort

Bay of Fires Cloth-Bound Cheddar

CAPITOL
BAR AND GRILL