



NEW YEAR'S EVE AT THE ST. REGIS DC

December 31, 2017

Prix fixe Dinner \$99 Per Person

CHAMPAGNE & SPARKLING

- KRUG, "Grand Cuvee", Champagne, M.V. 65
- RUINART, Rose, Brut, Champagne, M.V. 32
- VEUVE CLICQUOT, Brut, Champagne, M.V. 26
- MOET ET CHANDON, Brut, Champagne, M.V. 24
- PROSECCO, La Marca, Veneto, Italy, N.V. 16

WHITE & ROSE

- SANCERRE, Christian Lauerjat, France, 2015 18
- GARNACHA BLANCA, B. Fores, Spain, 2013 16
- PINOT GRIGIO, Bollini, Italy, 2015 15
- ALBARINO, Columna, Spain, 2015 15
- CHARDONNAY, Hanzell, California 2015 20
- ROSE OF GRENACHE, Gassier, France, 2016 15

RED

- PINOT NOIR, Sotor, Willamette, Oregon, 2015 22
- MALBEC, Altos Las Hormigas, Argentina, 2015 17
- TEMPRANILLO, Viridiana, Ribero, Spain, 2014 15
- CABERNET BLEND, Beuhler, California, 2014 20
- MERLOT, Ferrari-Curano, California, 2015 17

FIRST

- SEA SCALLOPS CARPACCIO
Fuji Apple, Roasted Hazelnut, Eiswein Vinaigrette

SECOND

- ROASTED POTATO
Fried Artichoke, Quince Jelly, Black Truffle Emulsion

THIRD

- LOBSTER CASSEROLE
Sweet Vermouth, Napa Cabbage, Whole Grain Mustard,
Crispy Lardon

FOURTH

- BRAISED SHORT RIB
Foie Gras Chips, Celery & Pear, Shallots, Madeira Wine Sauce

DESSERT

- Chocolate Praline Mousse with Chocolate Dacquoise Nutmeg
Crème Brulee and Mandarin Sorbet

MIGNARDISES