



Loulay New Year's Eve 2019

Menu \$99 per person

Wine pairing \$85 per person



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## Amuse-Bouche

Butternut Squash Soup, Périgord Truffle Oil

WP-Louis bouillot, Brut, Crémant de Bourgogne, Burgundy, FR. NV

## First Course: Choice of

Sturgeon Pastrami, Gribiche, Rye Bread Toast, Pickled Carrot

WP-Gruner Veltliner, Hahndorf, Gru, Adelaide Hills, AU. 2018

Or

Foie Gras Terrine, Brioche Toast, Pink Peppercorn-Sauternes Gelée

WP-Riesling, Hugel, Classic, Alsace, FR. 2014

Or

Roasted Beet, Smoked Tsampa, Chickweed Greens, Pickled Apple

WP-Cabernet Franc-Blanc, Couly-Dutheil, Loire Valley, FR. 2016

## Second Course: Choice of

Zabuton Beef Dumpling, Green Scallion, Morel Consommé

WP-Vouvray, Domaine Huet, Sec, Clos du Bourg, Loire Valley, FR. 2018

Or

Alaskan King Crab, Pomme Purée, Watercress, Lemon Beurre Blanc

WP-Sauvignon Blanc-Sémillon, Buty, Columbia Valley, WA. 2016

Or

Mushroom Flan, Salsify, -Swiss Chard, Goat Cheese Sauce

WP-Corbières-Blanc, Château Haut Gléon, Languedoc-Roussillon, FR. 2017

## Third Course: Choice of

Black Cod, Cuttle Fish Ink Fettuccini, Lobster Sauce, Tobiko

WP-Chardonnay, Côte Bonneville, DeBrul Vineyard, Yakima Valley, EA. 2016

Or

Snake River Farm New York Steak, Potato Gratin, Fried Shallot, Huckleberry Sauce

Châteauneuf-du-Pape, Domaine de Fontavin, Rhône Valley, FR. 2015

Or

Carnaroli Rice Risotto, Celery Root, Maitake Mushroom, Périgord Truffle, Egg Yolk, Grana Padano Cheese

WP-Pinot Noir, Gran Moraine, Yamhill Carlton, Or. 2017

## Dessert Course: Choice of

Oeufs a la Neige, "Creamsicle" vanilla meringue, soufflé cake, saffron crème anglaise, blood orange gastrique, lace tuile

WP-Sauternes, Château Raymond Lafon, Bordeaux, FR. 2006

Or

Clafoutis, "Fruit Cake" spice cake clafoutis, mulled wine coulis, burnt honey ice cream, dried fruit compote

WP-Pommeau, Pierre Huet de Normandie, Normandie, FR. NV

Or

Entremet, "Toffee" milk chocolate mousse cake, cardamom caramel, chicory coffee ice cream, almond toffee crunch

WP-Pineau des Charentes, Prince de Didonne, Blanc, Cognac, FR. NV

## Mignardises

Chocolate Passion Truffle

Raspberry Pate de Fruit

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The entire Loulay team wishes you a Happy and Healthy New Year

John Auset, General Manager and Mike J. Landon, Chef De Cuisine and Scot Smith, Beverage Director

www.thechefinthehat.com

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