

HEITZ CELLAR ULTRADITION

NEW YEAR'S EVE 2022

\$125 PER PERSON

AMUSE

Chicken Liver Paté Eggplant Caponata, Crostino

Served with a glass of Champagne, Jacques Chaput, 'Brut Tradition' NV

FIRST COURSE

Grilled Octopus Chickpeas, Pickled Onions, Radish, Red Fresno Sauce

Ginger Fried Rice Shrimp, Sausage, Egg*

Wagyu Steak Tartare Fried Parsnip, Black Garlic, Capers, Chili Oil*

Poached Oysters Beurre Blanc, Pickled Fennel, Caviar*

Shishito Peppers Mole Negro, Cotija, Sesame

SECOND COURSE

Apple, Cheese, Chive

Green Salad Mixed Greens, Radicchio, Sherry Vinaigrette, Herbs, Pecorino

Beet Salad Pistachio Pesto, Pickled Radish, Labneh

Lobster Salad Green Goddess, Quail Eggs, Frisée, Parmesan Crisp

ENTRÉE

Miso Black Cod Rice Noodle, Cabbage Slaw

Pan-Seared Scallops Sun Choke, Black Truffle Vinaigrette

Lamb Chop Fennel Labneh, Olivado, Mint Pesto

8 oz Filet Mignon Red Wine Reduction, Roasted Oyster Mushrooms, Cambozola

Lobster Gnudi Truffle Beurre Blanc, Braised Spinach

Roasted Amish Chicken Spaghetti Squash, Chicken Confit Croquette

Broccoli Soffritto Farro, Piave, Romesco

12oz Eden Valley Wagyu New York Strip Steak Roasted Mushrooms, Spring Onions, Chimichurri

Supplemental Charge \$10

FAMILY STYLE SIDES (Choice of 2)

Roasted Cauliflower

Asparagus Whipped Goat Cheese, Lemon, Thyme, Puffed Wild Rice

Baby Potatoes Chive Butter, Crème Fraiche

DESSERT

Warm Cinnamon-Sugar Doughnuts

Roman Apple Cake Lemon Mascarpone, Caramel Crème Anglaise

Café Mocha Dark Chocolate Espresso, Hazelnuts

NEW YEAR'S SOMMELIER SELECTIONS*

Featuring Heitz Cellar

Champagne Brut, Leherte-Frères, 'Ultradition,' Chavot, France NV

6oz Bottle

30 120

Cabernet Sauvignon, Heitz Cellar, Napa Valley, California 2016

40 155

Cabernet Sauvignon, Heitz Cellar, 'Lot C-91,' Napa Valley, California 2016

65 250

Cabernet Sauvignon, Heitz Cellar, 'Martha's Vineyard,' Oakville, Napa Valley, California 2013

450

**Limited quantity available*

A 22% Hospitality-Included service charge has been added to your bill in support of our commitment to provide a professional living wage for all team members and operate a sustainable business. Pursuant to Minnesota Statute Section 177.23, Subd. 9, this charge is not a gratuity for employee service. Additional gratuities are completely optional and not expected, but should you wish to leave a tip dedicated to your server, the option to do so will remain available on the credit card receipt.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.