



New Year's Eve On Cordell Hull Lake

7 Course Chef Curated Dinner with Wine Pairings

Course One

Tablesides Hors D'oeuvres - Applewood smoked bacon wrapped dates, antipasto skewer

DUC de Valmer Brut, Method Charmat Sparkling Wine, France (Standard)

Monopole Heidsieck & Co. Blue Top Brut, Champagne, France (Premium)

Course Two

Blistered Bean Salad with herb buttermilk dressing

2020 Cline Chardonnay, Sonoma, California (Standard)

2019 Marcel Servin Premier Cru Chablis, Vallions, France (Premium)

Course Three

Seared Diver Scallop with Champagne risotto

2019 Marcel Servin Chablis, France (Standard)

2019 Marcel Servin Premier Cru Chablis, Montee de Tonnerre, France (Premium)

Course Four

Palette Cleanser- Acai Berry Sorbet

Course Five

Duck Confit with lentil ragout and pickled red cabbage

2019 Bourgogne Cote-d'Or Pinot Noir, Pommard, France (Standard)

2019 Premier Cru de Beaune, Les Epenottes, Parent, France (Premium)

Course Six

Chef's Filet Mignon on a bed of crispy onion straws topped with a red wine demi glaze and bleu cheese crumbles with black-eyed peas and swiss chard

2018 Black Stallion Cabernet Sauvignon, Napa Valley, California (Standard)

2018 Châteauneuf du Pape, Rhône region of southeastern France (Premium)

Course Seven

Brown Butter Cake with caramelized apples and vanilla bean buttercream

Dining Options

Dinner with tea, soft drinks, coffee | 99 pp

Dinner with House Wine pairings with each course | 169 pp

Dinner with Owners Select Premium Wine with each course | 249 pp

Prices do not include tax & gratuity | Reservations Required | Menu subject to change due to ingredient availability