



# NEW YEAR'S EVE DINNER



5 courses

## Tapioca with kimchi mayo

*Maison Albert Sounit, Crémant de Bourgogne - Prestige Brut, Bourgogne,  
Côte Chalonnaise*



## Oysters

Served with buttermilk, horseradish, cucumber and fresh dill  
*2020 Bonnet-Huteau, Muscadet sur Lie - Les Gautronnières, Loire, France*



## Scallops

Served with potato on leek foam, chive puree and salted apple  
*2019 Fèlsina, I Sistri - Chardonnay, Tuscany, Italy*



## Beef tenderloin

With mushrooms, potato fondant, Bordelaise sauce and watercress  
*2017 Domaine Roche-Audran, Cuvée César - Côtes du Rhône Rouge, France*



## Havgus cheese and blå kornblomst

With pear compote with vanilla  
*2017 Château Bastor-Lamontagne, Les Remparts de Bastor-Lamontagne,  
Sauternes, France*



## Kransekage

*Maison Albert Sounit, Crémant de Bourgogne - Prestige Demi-Sec, Bourgogne,  
Côte Chalonnaise, France*



THE LIVING KITCHEN



Any allergies? Please let our chef or Sidekick know