

# Deuxave

*New Year's Eve  
December 31<sup>st</sup> 2023*



## *Canapés*

Golden Osetra Caviar, Buckwheat Blini, Crème Fraîche Panna Cotta  
Foie Gras Torchon, Brioche, Port-Soaked Prune  
Lump Crab in Citron, Avocado, Spice  
Japanese Hamachi Tartare, Sesame Yuzu, Persian Cucumber  
Kumamoto Oyster, Blood Orange Mignonette  
*Champagne, Eric Rodez, Blanc de Noir, Ambonnay, N.V.*

## *First Course*

Seared Nantucket Bay Scallops  
Piquillo Pepper Coulis, Glazed Porcelet Belly  
Cipollini, Basil  
*Bourgogne Blanc, Domaine de Montille  
Les Aigrots 1er Cru, Beaune, 2018*

## *Second Course*

Tajarin with Shaved Alba White Truffle  
Handmade Tagliolini, Butter Emulsion  
Parmesan  
*Barolo, Diego Conterno, 2012*

## *Third Course*

Gray Sole Meunière  
Butter Poached Lobster, Braised Leek & Gnocchi  
Lightly Frothed Lobster Bisque  
*Bourgogne Rouge, Domaine Darviot Perrin,  
Les Bondues 1er Cru, Chassagne-Montrachet, 2016*

## *Fourth Course*

Filet of Beef Rossini  
Prime Filet Mignon, Seared Foie Gras, Petit Baguette, Black Perigord Truffle, Sauce Périgueux  
*Cabernet Sauvignon, Heitz, Napa Valley, 2015*

## *Dessert Course*

Chocolate Decadence  
Gâteau au Chocolat, Chocolate Mousse, Dark Chocolate Decor  
Milk Chocolate Glacé, Cocoa Nib  
*Tokaji, Királyudvar, Cuvée Ilona, 2010*

*A Parting Gift of Mignardise and Truffles*

*\$299 per Person*

*Supplemental Wine Pairings ~ \$125 per Person*

\*These items contain raw or undercooked meats, poultry, seafood, shellfish or eggs. Consuming these items may increase your risk of food borne illness. Please alert your server to any and all possible food allergies.

Chef / Owner – Chris Coombs | Chef de Cuisine – Ryan Zichella | Pastry Chef – Brandyn Welles  
Proprietor – Brian Piccini | General Manager & Sommelier – Justin Hawthorne

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