

✧ THE ✧
EMPORIUM
KITCHEN
AND
WINE MARKET

NEW YEAR'S EVE

PRIX-FIXE DINNER FOR TWO ~ 149

• WITH WINE PAIRINGS +24 PER PERSON •

— **FIRST COURSE** —
choice of

ROAST BUTTERNUT SQUASH BISQUE
spiced brioche croutons, crème fraîche, sage, pecan oil

BETTER FRESH FARMS HYDROPONIC LETTUCES
shaved vegetables, champagne-lemon vinaigrette

- AKAKIES ROSÉ •
Amyndeon, Greece

— **ENTRÉE COURSE** —

32-OZ. TOMAHAWK STEAK FOR TWO
ancil's mushrooms, yukon gold purée, root vegetables, bone marrow butter
"oscar-style" topped with lump crabmeat & béarnaise sauce +16

- ELYSE 'MORISOLI' ZINFANDEL •
Rutherford, California

— **DESSERT COURSE** —

CHAMPAGNE & CHOCOLATE TO SHARE
*vanilla champagne cake, strawberry crumbles,
five spiced dark chocolate decadence, strawberry sorbet*

Duo of:

- CAVICCHIOLI 1928 'COL SASSOSO' LAMBRUSCO GRASPAROSSA •
Emilia-Romagna, Italy
- &
- MARENCO 'PINETO' BRACHETTO D'ACQUI •
Piedmont, Italy



EXECUTIVE CHEF: ANDREW WILSON