

Caseus New Years Eve 2012

6ish pm & 9ish pm Seating times available

Prix Fixe

\$75 per person

\$100 with Wine or Beer Pairings

1st course

Langres Cheese of Champagne w. Berry Compote & Fresh Berries

With Flute of Louis Boulillot Cremant de Bourgogne Rose

2nd course

Roasted Chestnut & Porcini Soup

topped w. garlic crème fraiche & served w. fresh roasted chestnuts

Paired with: Wine - Auxerrois Blanc Grand Premier Cru / Beer - Maudite

3rd course

choose one

House Made Egg Parpadella, Black Truffles & Wild Mushrooms

w. roasted Hedgehog, Nebrodini and Hen of the Woods Mushrooms, freshly grated black truffle & Sottocenere al Tartuffo grilled cheese crouton crumbs

Paired with: Wine - Simonsig Stellenbosch Pinotage 2008 / Beer - Theakston Old Peculier

Grilled Ribeye

20oz of Painted Hills grass fed beef doused in brown butter w. crispy pancetta, fines herbs, lemon dressed haricot verts & Hudson Valley Sheep's milk Camembert potato croquette

Paired with: Wine - Conde Valdemar Rioja Reserva 2004 / Beer - Westmalle Dubbel

Pacific Halibut

wrapped in La Quercia speck w. Tomme Crayeuse
served w. lobster mashed potatoes & candied lime gastrique

Paired with: Wine - Val De Loire Reserve des Vignerons 2010 / Beer - Weyerbacher Double Simcoe IPA

4th course

Dessert Board

(you get all 3 desserts to share between two people)

Taleggio Crème Caramel

Dark Chocolate Salted Caramel Popcorn

St. Germain Lemon Dream Bar

Paired with: Wine – Late Harvest Torrontes / Beer - Framboise Boon

Chucklettes

Chutch our resident busboy also makes chocolate treats
Salemme chili brown butter hazelnut chocolate truffle

Grub Additions

½ Dozen Oysters

champagne shallot mignonette

16

Roasted Hedgehog, Nebrodini & Hen of the Woods Mushrooms

fresh thyme butter

10

Brussels & Guanciale

fresh thyme & chili

10

Hudson Valley Sheep Camembert Croquette

apple fireball dip

9

Foie Gras Torchon

brioche toast & sauterne pear

15

Cheese Board

our cheesiest selection to bring in the new year

15

Charcuterie Board

our meatiest selection to keep you partying all night long

15

Wine & Beer Additions

Georges Luval

Cumieres Premiere Cru Brut

205 btl only

Champagne Marguet

Reserve Gran Cru Brut

20/95

Louis Bouillot Cremant de Bourgogne Rose

9/36

Vilarnau Brut Cava

8/33

Miller Highlife “the champagne of beers”

4