

Caseus New Years Eve 2014 The year of the Horse

We're not cooking a horse! But we are going to honor the cowboy!

\$85 per person | \$114 with Wine | Beer Pairings

1st course

Blood Orange Fruit Leather w. Rochetta

flute of Cremont de Bourgogne

2nd course

Smoked Sunburst Trout & Truffle Chevre

house made hardtack | American caviar

or

Beef TARTARE.....not horse meat

duck yolk | truffle pink peppercorn pickled mustard seeds | potato chips

3rd course

Whisky Lobster n' Dumplins

or

Sassafras Glazed Lamb Belly Ribs

4th course

Blackened Gulf Shrimp

wild mushrooms | black truffle | mac n cheese

or

The Cowboys Favorite Cut

grass fed ribeye | teahive biscuits | red eye gravy | black eye peas n beans

or

Pork n Beans

Berkshire pork belly | heirloom baked beans

5th course

mud pie

Saint Julia Late Harvest Torrontes

or

cherry cobbler

New Year's Eve Additions

Bubbles

Cremant De Limoux Rose \$36

This Cremant is rich creamy with key aromas of strawberries and soft spices! Its clean mineral flavors provide a very well balanced structure and very fresh finish.

Spumante Extra Dry Prosecco \$16 (375ml)

From the Rive Della Chiesa Winery in Italy, this sparkling prosecco is family made. The flavor is dry, full-bodied, fresh, acidulous, and pleasantly fruity. Perfect to accompany a cheese board or great with dessert!

Cleto Chiarli Lambrusco \$26

This slightly effervescent red displays a fruit-forwardness that is sweet and well balanced with a dry finish. Pairs well with cheeses, cured meats, sweet desserts!!

Vilarnau Brut \$33

A classic combination of the three classic Cava grapes (macabeo, prellada, xarel-lo). This sparkling wine is light, fresh, balanced, and bright. Great for any occasion!

Georges Laval \$140

The flavors are quite rich and intense for a Champagne, yet not aggressive in any way. The bubbles seem gentle and peel away to reveal layers of slightly burnished flavors that unfold on the palate, hard to describe but luscious and stimulating. It has like an echo built into it, a flavor echo that rings on in your mouth for a long while.

Wine

1448 \$50

The 2010 has a big, deep, thick color one would expect from a wine that is 58% Petite Sirah. The aromas are concentrated ripe black fruits; currants and cassis. The bouquet is full of smoky, roasted, chocolaty oak. The flavors are big and rich, full of caramel, chocolate and mocha. But this wine also delivers a strong fruit component of ripe blackberries. Smooth and supple with deep color and intensity of flavors.

Eats

½ Dozen Fresh Shucked Oysters!

Texas Pete's Whiskey Mignonette
18

Devils on Horseback

3 Medjool Dates | Guanciale | Meadow Zoo Tomme
6

New Years Cowboy Cheese Board

15

New Years not horse meat Charcuterie Board

15

Jalapeno Gouda Hushpuppies (5 pc)

10

Wild Mushroom truffle mac n cheese

12

Kinda Cocktails

TenFidy Black Cow Float

10.5 % abv Dark Stout | CT vanilla ice cream
house chocolate
15

Coole Swan Hot Chocolate w. House Toasted Marshmallow

8

Beer

Miller HighLife 12oz Long Neck Bottle *Champagne of Beers*

6

**Thank you for joining us in not only the 2014
New Year celebration but our 6th year
anniversary of business as of midnight tonight!**

**We're proud to be in New Haven serving what
we think is some damn good food, beer, wine
and cheese!**

Come see us in 2014 for more edible lovin'

Love, The Caseus Crew!