

URBANA



restaurant  
wine bar

## New Years Eve 2011

5 course tasting menu

### amuse

**local yellowfin tuna with citrus and smoked caviar**

*NV Montelliana Prosecco - Veneto, IT*

### 2<sup>nd</sup>

*choose one*

**chestnut soup with pork trotter croquette**

*2009 Wild Horse, Viognier - Central Coast, CA*

**salad of frisée, house-made head cheese and slow poached farm egg**

*2009 Fontanassa, Gavi "Ca Adua"- Piedmont, IT*

**salad of roasted vegetables, kale and whole grain mustard**

*2008 Lois, Grüner Veltliner- Niederösterreich, AT*

**warm stew of oysters with lemongrass cream (add \$5)**

*NV Broadbent, Vinho Verde - Vinho Verde, PT*

### 3<sup>rd</sup>

*choose one*

**sautéed gnocchi with oxtail ragout**

*2006 Wolffer Estate, Cabernet Franc- Long Island, NY*

**grilled swordfish with lentils du puy and lemon**

*2010 Qupé, Chardonnay - Santa Maria Valley, CA*

**wild mushroom sauté over white corn polenta and époisses cheese**

*2009 Eve, Chardonnay - Columbia Valley, WA*

**foie gras torchon with beet juice, pickled cherries and grated horseradish (add \$5)**

*2009 Arbor Brook, Pinot Noir- Willamette Valley, OR*

**seared scallops with salsify, beech mushroom and fernet branca (add \$5)**

*2009 Roth, Sauvignon Blanc - Alexander Valley, CA*

### 4<sup>th</sup>

*choose one*

**slow-roasted lamb rillettes with white corn polenta and rosemary**

*2008 Andre Brunel, "Cotes du Rhone", Grenache, Cinsaut, Syrah- Rhone, FR*

**red wine braised short rib with new potatoes and baby vegetables**

*2006 Villa Rosa Barolo, Nebbiolo - Piedmont, IT*

**seared bass over coco bean and braised swiss chard**

*2009 Suavia, Soave Classico, Garganega, Trebbiano di Soave - Veneto, IT*

**olive oil - espresso poached venison with sweet potato and braised kale (add \$5)**

*2008 Milbrandt, Merlot- Columbia Valley, WA*

### 5<sup>th</sup>

*choose one*

**frozen strawberry capsule with gianduja chocolate ganache and vanilla bean cream**

*2007 M. Chapoutier, Banyuls, Crozes-Hermitage, FR*

**caramelized apple with butter cookie and dulce de leche ice cream**

*2007 Chateau Haut Bergeron, Sauternes, Bordeaux, FR*

**chocolate pudding over eucalyptus meringue with graham cracker**

*2005 Dow's Late Bottled Vintage Port*

**trio of cheeses with orange blossom honey, caramelized walnuts and onion jam (add \$8)**

*2009 Sineann "The Precious", Late Harvest Gewurztraminer, Columbia Gorge, OR*

*\$55 per person plus tax and gratuity*

*additional \$30 for wine pairings*