



*Kick off 2020 with a feast for the senses!*

*Please join us Tuesday, December 31<sup>st</sup> for a*

## NEW YEAR'S EVE CELEBRATION

*with live music and a six-course, wine-paired dinner*

Join us at 6:00 and hit the town after dinner ... 135  
or ring in the New Year at our 9:00 o'clock seating  
with a midnight toast! ... 155

MACCALLUM HOUSE

### *Menu*

#### PACIFIC RIM OYSTERS

gremolata, horseradish & Navarro Vineyards  
verjus mignonette

M.V. ROEDERER ESTATE BRUT ROSE, ANDERSON VALLEY

#### SHRIMP COCKTAIL

habanero salsa, avocado, corn tortilla strips

2018 TOULOUSE PINOT GRIS, ANDERSON VALLEY

#### PAN SEARED LIBERTY FARM DUCK BREAST

frisée, toasted walnuts, shaved Pennyroyal Farm

Boont Corners cheese, apple cider gastrique, yam chips

2016 FOURSIGHT PINOT NOIR, ANDERSON VALLEY

#### SATSUMA TANGERINE

La Quercia prosciutto, balsamic reduction

#### GRILLED NIMAN RANCH FILET MIGNON

black truffle butter, Yukon Gold mashed potatoes,  
cabernet demi glace, crispy fried onions

2016 DUCKHORN CABERNET SAUVIGNON, NAPA VALLEY

#### CHOCOLATE MARQUIS

Tahitian vanilla crème anglaise, pine nut brittle

QUINTA DE LA ROSA, TAWNY PORT, 10 YR, PORTUGAL