



Ring In the New Year with Great Wine & Food

NEW YEAR'S EVE DINNER MENU

Welcome Amuse

Cream of Mushroom soup shot with Tsar Nicoulai Truffle Caviar

wine pairing - NV Pierre Gimonnet, Blanc de Blancs, Premier Cru Cuis, Champagne, France

Salad Course

Avocado and Mandarin Orange Butter Lettuce Salad with Orange Blossom Dressing

wine pairing - Domaine J. Laurens, Cremant de Limoux Brut, Limoux, France

Entrée Course

Sliced Beef Filet Roast with green and black peppercorn sauce

wine pairing - 2010 Château le Bonnat, Graves, Bordeaux, France

OR

Seafood Bouillabaisse loaded with clams, shrimp, crabmeat and fresh tuna

in a house made rich tomato broth delicately flavored with saffron

wine pairing - 2011 Bodega Muga Reserva, Rioja, Spain

Entrées served with potato-root vegetable gratin and multicolored carrots.

Dessert

Pear Tarte Tatin with pear-meyer lemon syrup and whipped cream

2014 La Spinetta Bricco Quaglia, Moscato D'Asti DOCG, Italy

\$90 per person (gratuity and tax not included) | December 31, 5:30 – 9:30 pm

TASTE VIN WINE BAR & BISTRO | SAN CARLOS | RESERVATIONS (650) 486 – 1740