



----- NEW YEAR'S EVE MENU -----

Mise en Bouche

butternut squash soup, pumpkin seed, crouton, chive

Salade de Épautre ✓

winter farro salad, farmers market roasted vegetables, treviso, apple, pickled egg

"Le Grand Caillou" Patient-Cottat 2015 – Loire Valley [Sauvignon Blanc]

or

Crudo de Saumon

ora king salmon crudo, preserved lemon, dill, fried capers, pink peppercorn

Picpoul du Pinet, La Domitienne 2016 - Languedoc [Picpoul]

or

Foie Gras

hudson valley foie gras, medjool date mousse, cocoa nib, pistachio

Anjou Blanc "Cuvée Les Rangs de Long" Domaine de la Soucherie 2015 – Loire Valley [Chenin Blanc]

Tagliatelles aux Champignons ✓

wild mushroom, tagliatelle, shaved brussels sprout, parmesan, bread crumb

Givry "Meix au Roi" Danjean-Bertoux 2014 – Burgundy [Pinot Noir, Gamay]

or

Loup de Mer

pan roasted seabass, braised leek, peruvian potato, caviar chive butter sauce

Mâcon-Fuisse "Le Haut de Fuisse" Pierre Vessigaud 2014 - Burgundy [Chardonnay]

or

Tournedos de Boeuf

beef tenderloin, potato purée, savoy cabbage, carrot, horse radish infused jus

"Les Vignes d'à Côté" Yves Cuilleron 2015 – Rhône Valley [Syrah]

Chocolat et Poire

chocolate tart, hazelnut, salted caramel

red wine poached, financier, crème chantilly

Rivesaltes Ambré, Domaine Gardiés 1998 – Roussillon [Grenache]

Prix Fixe 95.

Wine Pairing 45.

*All of our products come from organic farms and have been compassionately raised without antibiotics or hormones.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

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